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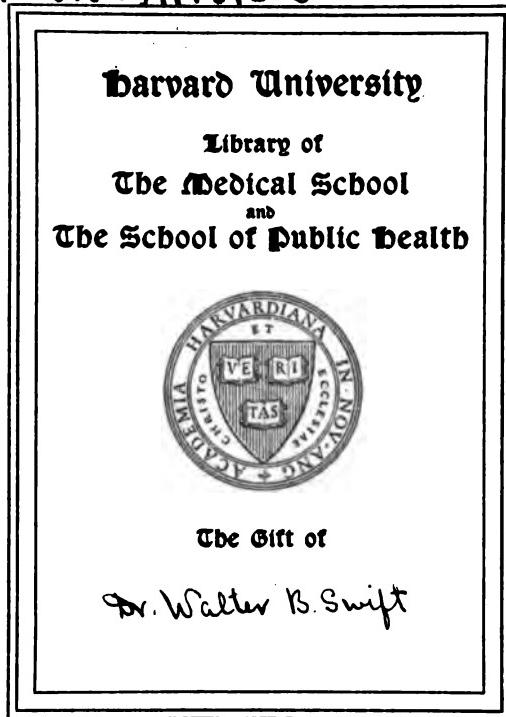
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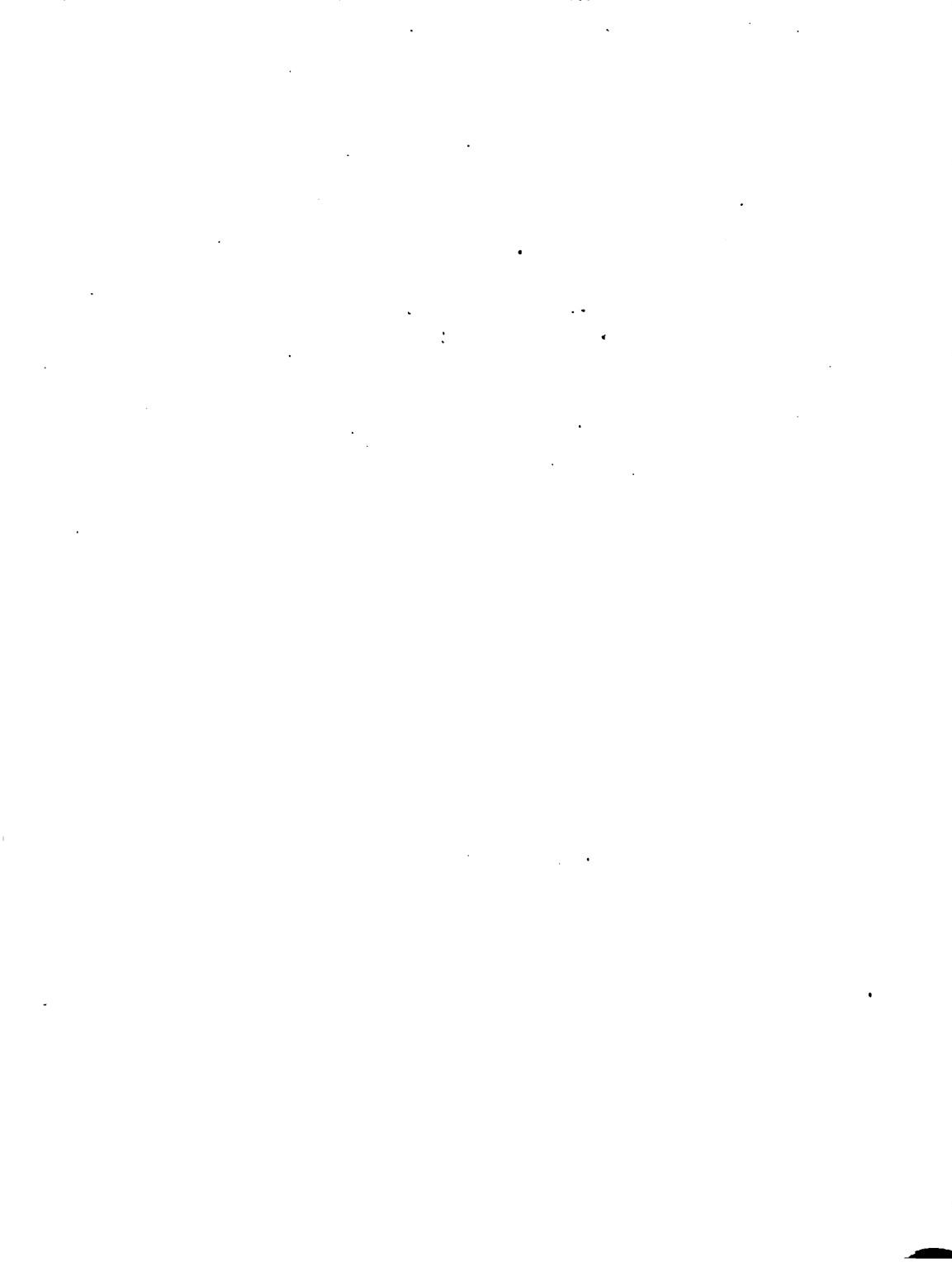
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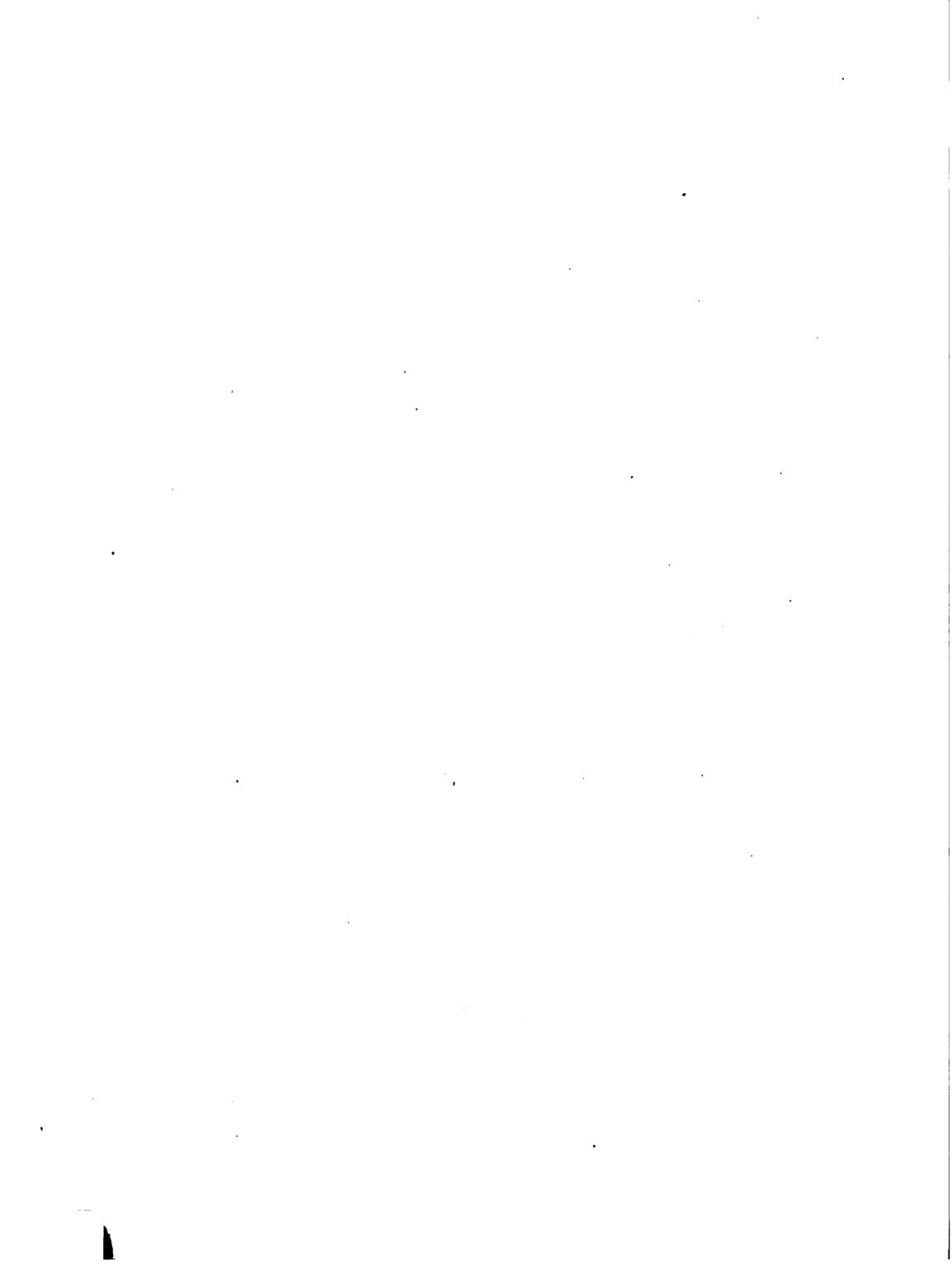
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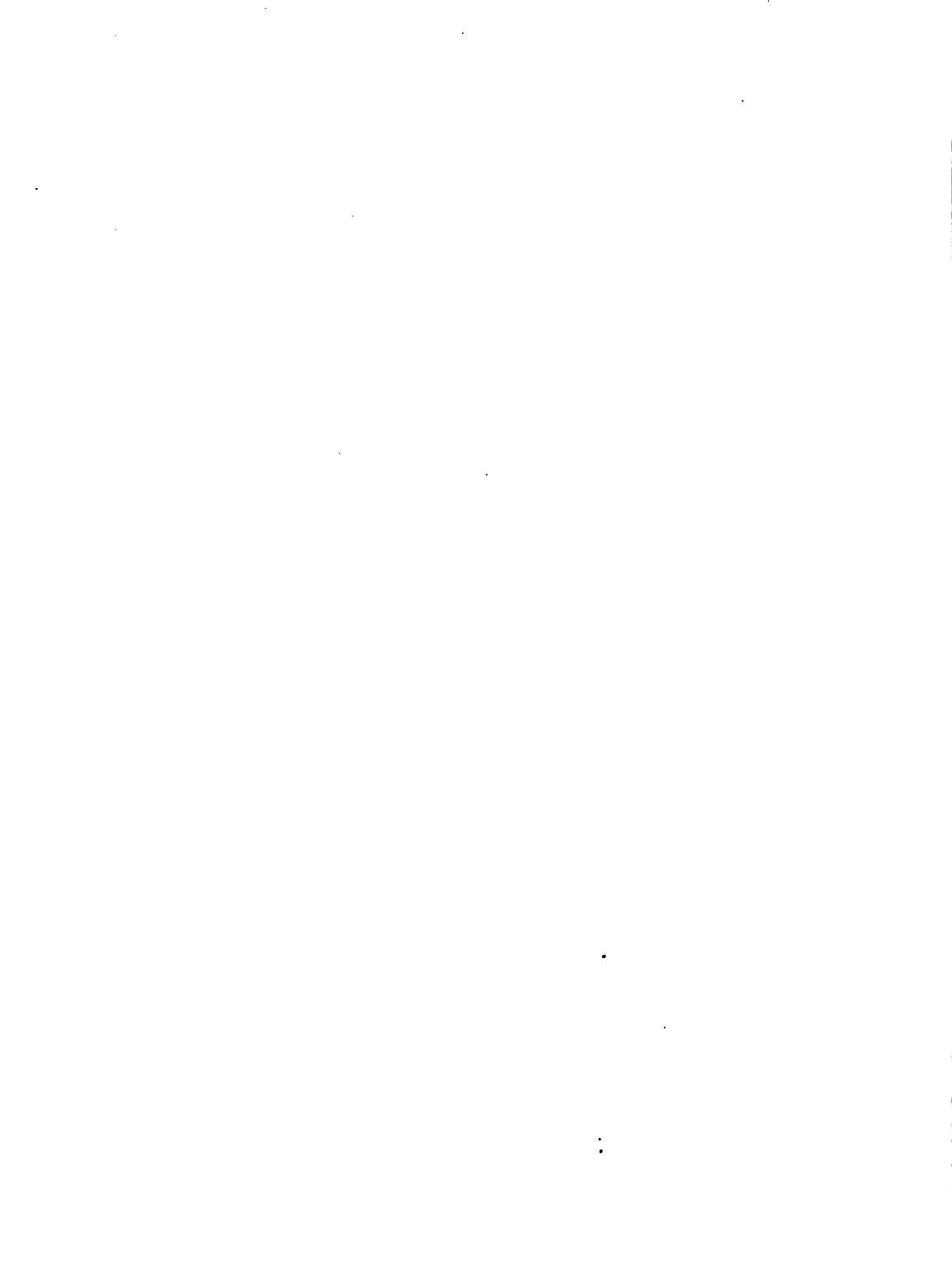
MELLIN'S FOOD
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of
PERCENTAGE FEEDING.

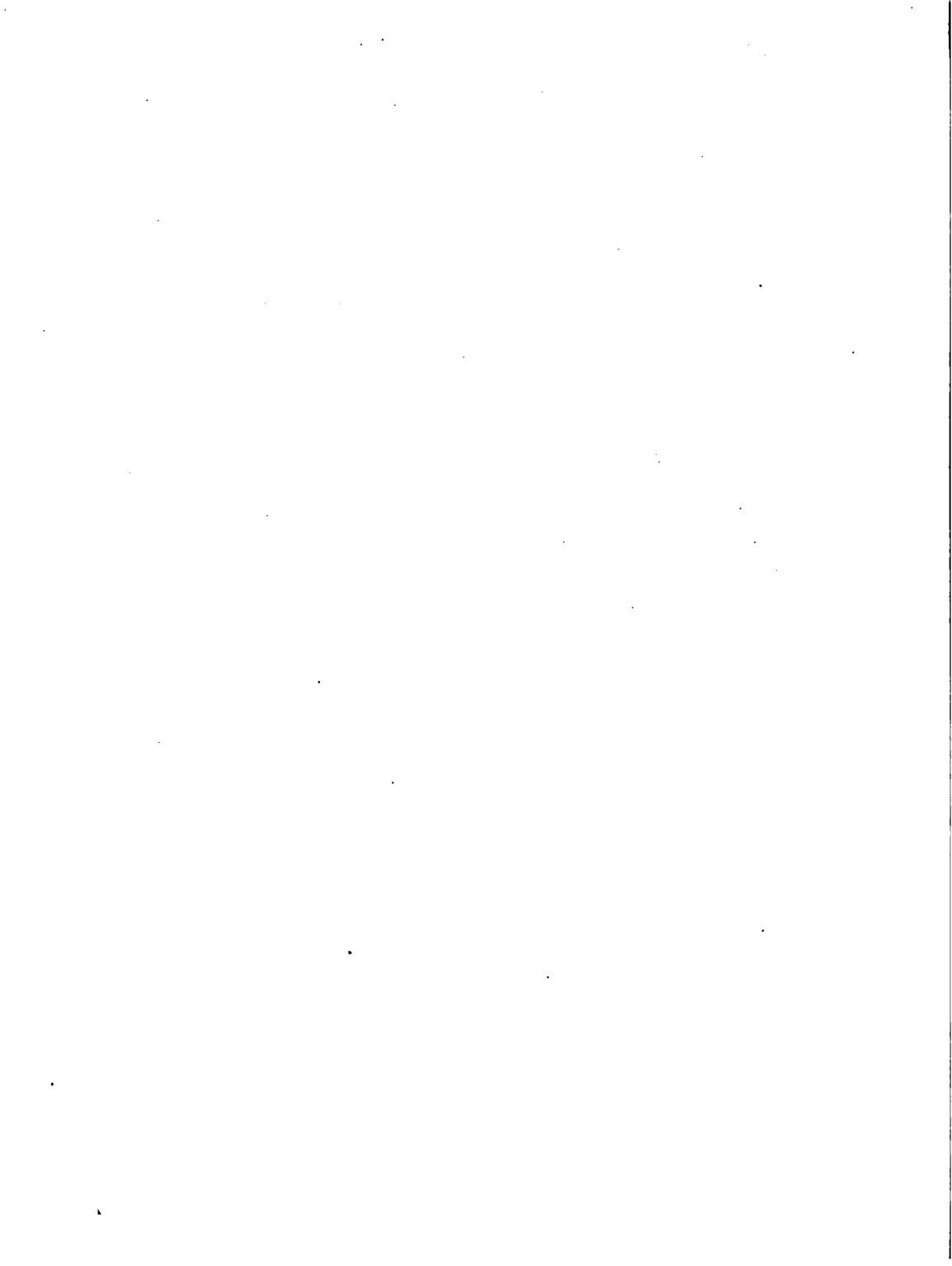
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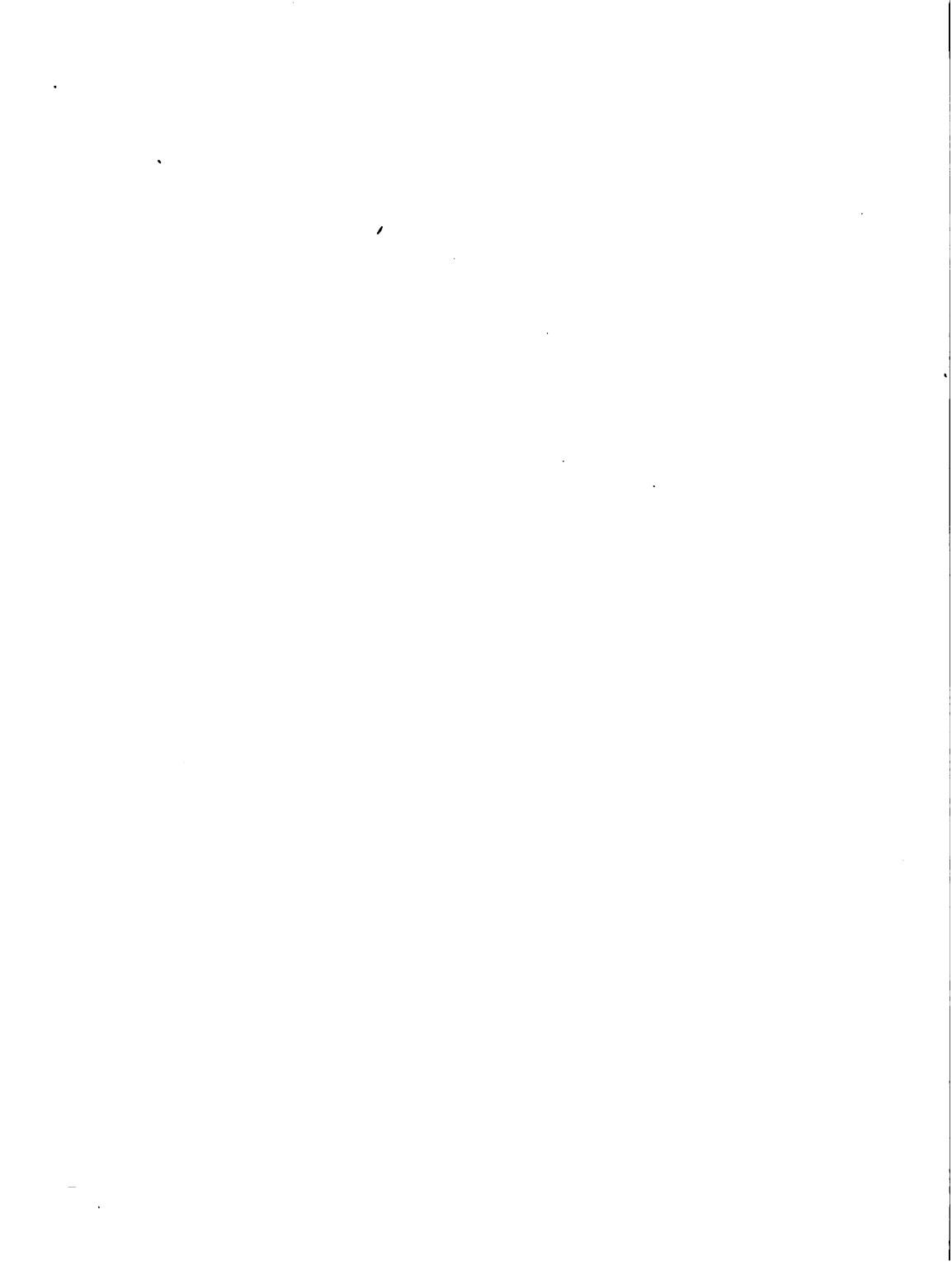












THE
MELLIN'S FOOD
METHOD
of
PERCENTAGE FEEDING.



PRESS OF
MELLIN'S FOOD COMPANY, BOSTON, MASSACHUSETTS
1910

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Gift to Dr. Walter B. Swift
26 September 1927

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**To the Physicians of the
United States**

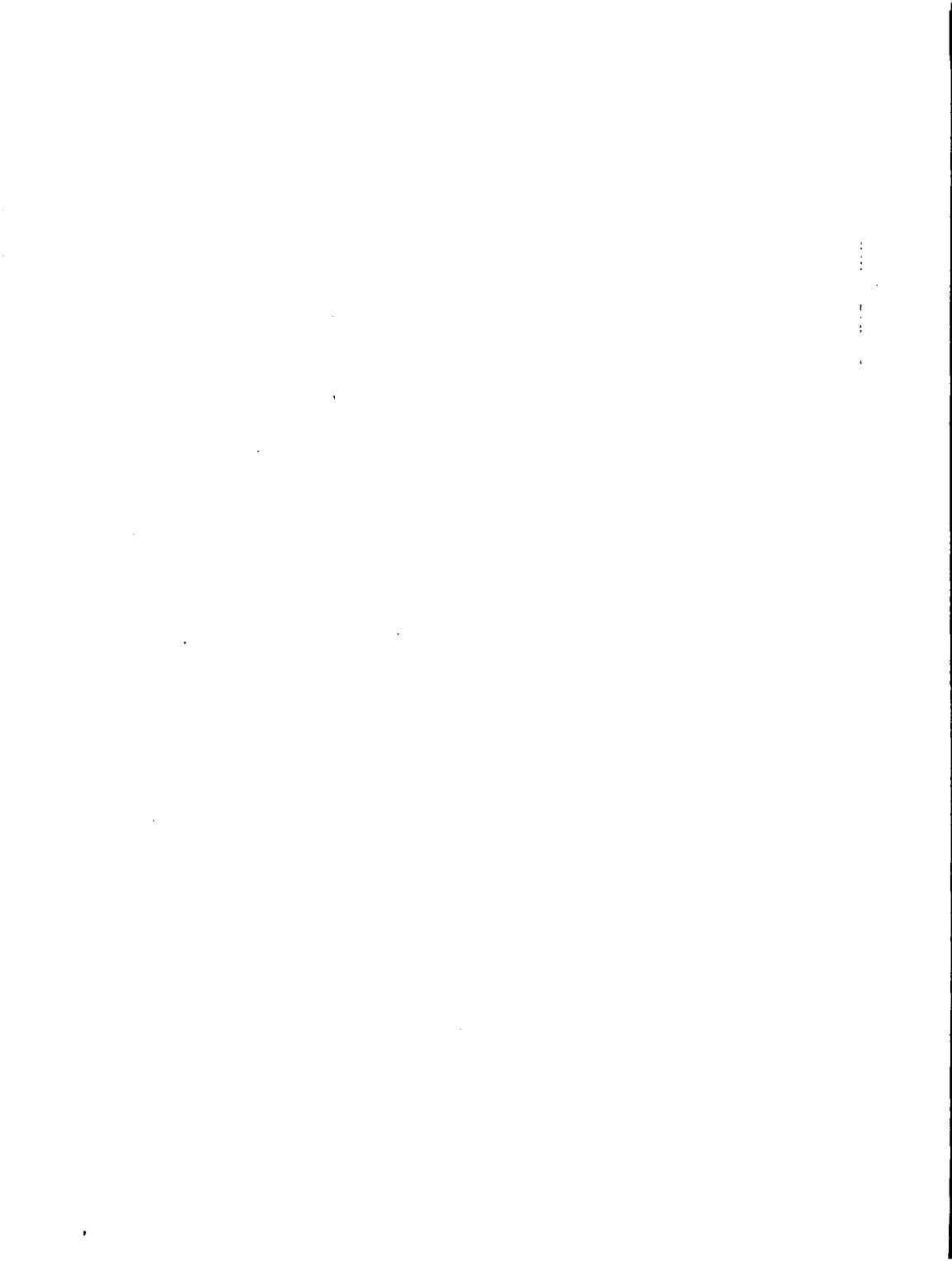
**who are taking an increasing interest in
the science of**

Infant Feeding

**and who have generously recognized
the merits of**

Mellin's Food

**this book is
dedicated**



**THE MELLIN'S FOOD METHOD
OF
PERCENTAGE FEEDING**

**IS AN ORIGINAL WORK. THE ANALYSES
WERE MADE AND THE FORMULAS COM-
PUTED IN THE MELLIN'S FOOD COMPANY'S
LABORATORY BY THE COMPANY'S CHEMISTS**

**MELLIN'S FOOD COMPANY
OF NORTH AMERICA**

THOMAS DOLIBER, Ph.G.,

President and Treasurer

CHARLES W. CHENEY, Ph.G.,

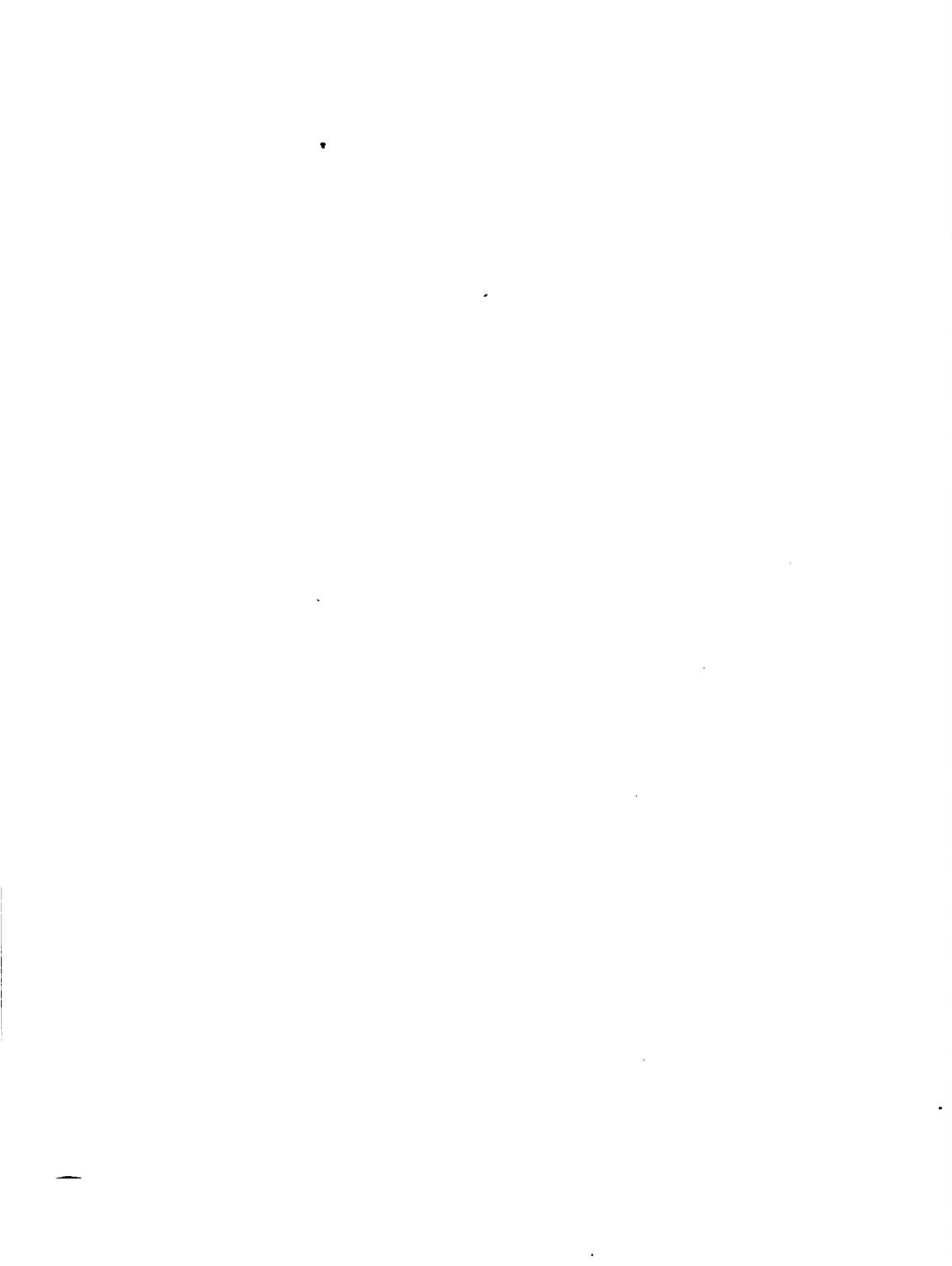
Vice-President

**Superintendent of Mellin's Food Works and
Laboratories**

EDWARD E. BABB, Ph.G.,

Chief Chemist

Member of the American Chemical Society



CONTENTS

Analyses:

	Pages
Bottom Milks Containing 1.50% to 3% Fat	173-174
Cow's Milk	173
Creams Containing 20% to 55% Fat	176-178
Mellin's Food	172
Skimmed Milk	173
Top Milks Containing 7% to 16% Fat	175-176
Whey	179

Calorie—Fuel Value	VII-IX
------------------------------	--------

Carbohydrate Value of 1 Tablespoonful of Mellin's Food Added to a 16-ounce Mixture	172
---	-----

Containers for Setting Milk (Illustrations)	166
---	-----

Creams, Top Milks, and Bottom Milks from Bottled Milks, Preparation of	157-164
---	---------

Formula Index	19
-------------------------	----

Formulas Containing:

Bottom Milk and Mellin's Food	123-128
Cream and Mellin's Food	129-144
Fresh Whole Milk and Mellin's Food	21- 25
Fresh Whole Milk, Bottom Milk, and Mellin's Food . .	27- 41
Fresh Whole Milk, Cream, and Mellin's Food	43- 56
Fresh Whole Milk, Skimmed Milk, and Mellin's Food .	57- 62
Fresh Whole Milk, Top Milk, and Mellin's Food . . .	63-121
Top Milk and Mellin's Food	145-151
Water and Mellin's Food	153-154
Whey and Mellin's Food	155-156

Formula Changes:

How to Change Percentage of Constituents when Compo- sition is Known	II
---	----

How to Change Percentage of Constituents when Compo- sition is Unknown	III-VII
---	---------

CONTENTS—*Continued*

	Pages
How to Use the Tables for Top Milk or Cream	167
Literature—List of Mellin's Food Company's Publications	183
 Mellin's Food :	
Analysis of	172
Carbohydrate Value of One Tablespoonful Added to a 16-ounce Mixture	172
General Remarks	181
Literature	183
Percentage Method of Mellin's Food Feeding, How to Use, Proteid Value of One Tablespoonful Added to a 16-ounce Mixture	1
Percentage Table Index	172
Percentage Table Index	1- 18
Preparation of Creams, Top Milks, and Bottom Milks from Bottled Milks	157-164
 Tables :	
Bottom Milks	170
Bottom Milks from "Market" Milk as Delivered to Consumer in Quart Bottles	162
Bottom Milks from Certified or Special Dairy Milk as Delivered to Consumer in Quart Bottles	164
Creams and Top Milks from "Market" Milk as Delivered to Consumer in Quart Bottles	161
Creams and Top Milks from Certified or Special Dairy Milk as Delivered to Consumer in Quart Bottles	163
Cream, Top Milk, and Bottom Milk	165
Creams Containing 16% to 30% Fat	169
Top Milk or Cream, How to Use for	167
Top Milks Containing 3.7% to 13% Fat	168
Whey, How to Prepare	180

THE MELLIN'S FOOD METHOD OF PERCENTAGE FEEDING

The Mellin's Food Method provides the physician with a means of using Mellin's Food in percentage feeding without the necessity of making calculations. By the use of the tables and formulas here presented, any desired composition in a feeding mixture may be obtained. The formulas show not only how great is the range of variations, but also that Mellin's Food, when used with milk, as it usually should be, has great adaptability and will meet any condition of infant feeding.

The use of these tables does not require any calculations, but is as nearly automatic as a work of this kind can be.

The milk tables alone will be found of great value to the physician; they show two different methods for obtaining Creams, Top Milks, and Bottom Milks. These tables we believe to be reliable, as they are the result of a great many tests in our laboratory.

Mellin's Food is a true modifier of milk, for not only may any desired proportions of constituents be obtained, but also the physical condition of the casein of the milk is so changed by the Mellin's Food, that it does not form tough, indigestible curds in the stomach, so trying to the infant digestion.



THE MELLIN'S FOOD METHOD
OF
PERCENTAGE FEEDING

HOW TO USE THE MELLIN'S FOOD
METHOD OF PERCENTAGE FEEDING

LET us assume that we wish to make a mixture having Proteids 2%, Fat 3%, and Carbohydrates 7%. On turning to the Percentage Table Index we find on page 12, Proteids 2%, Fat 3%, Carbohydrates 7%. Against these percentages, we find Formula No. 331, page 116. Turning to page 116 we find Formula No. 331, which calls for

MELLIN'S FOOD

519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Proteids 2.00 Fat 3.00 Carb. 7.00
FRESH MILK	2½ fluidounces
TOP MILK (10% Fat)	4½ fluidounces
WATER	9¾ fluidounces

This formula calls for Top Milk with 10% Fat. In the Top Milk Tables we find how to make Top Milk 10% Fat from different milks. We will suppose that

the milk obtainable has $3\frac{1}{2}\%$ Fat; on page 161 is the table for preparing 10% Top Milk from milk containing 3.4% to 3.6% Fat.

HOW TO CHANGE PERCENTAGE OF CONSTITUENTS WHEN COMPOSITION IS KNOWN

Let us assume that we have a case of infant feeding which is not getting along satisfactorily. We will say that the baby is being fed with a mixture which, perhaps, contains too much Proteid, indicated by the undigested curds found in the stools; that the Fat and Carbohydrates seem about right and that we wish to reduce the Proteids about $\frac{1}{2}$ of 1%. We turn to the Percentage Table Index, find the percentage formula which shows Proteids $\frac{1}{2}$ of 1% less than the one now being used, but in which the other constituents are the same. We note the page and formula number against this Index Formula. The formula number on the page indicated will show the formula which will produce the exact proportions required.

Example: We will assume that a mixture is being used, the constituents of which are Proteids 2%, Fat 2%, and Carbohydrates 4%, and that a formula is desired which will give the following proportions of constituents: Proteids 1.5%, Fat 2%, Carbohydrates 4%.

We turn to the Percentage Table Index and find the desired percentage (page 8). This refers to page 74, Formula 213, where we find the formula which gives a mixture containing 1.5% Proteids, 2% Fat, and 4% Carbohydrates.

HOW TO CHANGE PERCENTAGE OF CONSTITUENTS WHEN COMPOSITION IS UNKNOWN

Let us assume that a child is taking a mixture, the percentage composition of which is not known. We find in the Formula Index (page 19) the group which contains the *same* ingredients as those in the mixture being used; then, turning to the pages indicated, find the formula giving similar quantities of Mellin's Food and of the other ingredients; the analysis of this formula shows very closely the composition of the mixture being used. If, for instance, it is desired to change the proportion of Fat, we look in the Percentage Table Index for the percentage having the desired variation. The corresponding formula will give definite directions which will produce the desired change. We will suppose that the following mixture is being given :

MELLIN'S FOOD	3 tablespoonfuls
MILK	6 fluidounces
TOP MILK	4 fluidounces
WATER	6 fluidounces

THE MELLIN'S FOOD METHOD

The nearest formula to this is (page 89) No. 395:

MELLIN'S FOOD	3 tablespoonfuls
MILK	5½ fluidounces
TOP MILK	4 fluidounces
WATER	6½ fluidounces

which has the following composition:

Proteids	2.49
Fat	3.02
Carbohydrates	6.01

or in round numbers, Proteids 2.5%, Fat 3%, Carbohydrates 6%.

If we wish to reduce the Fat $\frac{1}{2}$ of 1%, we find in the Percentage Table Index the proportions, Proteids 2.5%, Fat 2.5%, and Carbohydrates 6% (page 15). This refers us to page 89, Formula 389, which gives the desired percentage of constituents.

From the foregoing, the physician will at once see that the Mellin's Food Method is a simple, practical, and accurate system for making any possible combination of Proteids, Fat, and Carbohydrates in a mixture for infant feeding. The Mellin's Food Method is a time-saver and a short cut which will save many hours of tedious computation and will furnish correct formulas which may be relied upon implicitly, the variation, excepting in one or two formulas, not being more than $\frac{1}{100}$ of 1% from the formula required.

The table of formulas is large and contains practically every probable formula desired; also many which never will be used, as they are not properly balanced rations, their proportions departing so far from those in human milk and also from those in mixtures recommended by leading pediatricists as to be abnormal, but they are included in the tables in order to complete all the variations from the lowest to the highest.

The Proteids range from .3 of 1% to 3.5%

The Fats range from 0 to 4 %

The Carbohydrates from 2% to 7 %

The Proteids, with a few exceptions, rise from the lower to the next higher by a uniform difference of .25 of 1%. The Fats and Carbohydrates, except in a few cases, rise from the lower to the next higher by a uniform difference of .5 of 1%. These differences are believed to be sufficiently small to meet all the requirements of infant feeding, and the range of analyses embraces all the combinations of Proteids, Fats, and Carbohydrates advised by specialists in this line of work to meet the varying requirements of infant feeding. For temporary feeding, there will be found many formulas in which the nutritive value is low, but which will be found invaluable in starting very delicate cases and cases requiring radical changes from normal feeding.

THE MELLIN'S FOOD METHOD

The formulas of Mellin's Food with Water and Mellin's Food with Whey are formulas which have been found exceedingly useful in many cases where the stomach does not tolerate milk in any quantity ; beginning with such formulas as these, milk should be gradually added until the child is able to take and retain a full and properly balanced ration.

There have been several attempts to make practical tables of formulas for percentage feeding, but the Mellin's Food Method is the first, we believe, to furnish a simple, automatic, practical table, which calls for absolutely no mathematical work on the part of the physician, and which gives at once a formula for a given proportion of Proteids, Fat, and Carbohydrates.

These tables are accurate and the result is less than $\frac{5}{100}$ of 1% above or below the percentage desired. These small differences are well within the errors or differences in practical measurement of materials and the variability in the composition of milk, cream, etc. This extreme accuracy in some cases makes necessary the use of apparently small quantities of some of the ingredients, but with ordinary care any formula in this book may be prepared.

The Mellin's Food Method enables the physician readily and surely to give definite directions for such changes and modifications as may seem best.

The modifications are retained under the supervision of the physician, who can, if necessary, change the proportions of a feeding mixture at any time and know what is being given without a long, tedious task of calculation and with a certainty of knowing that the combination ordered will produce the desired percentage. Having decided on the percentage to be used the proper combination may be found immediately.

The physician will at once comprehend the advantages of the Mellin's Food Method of Percentage Feeding; its simplicity, its accuracy, and its adaptability. The Mellin's Food Method of Percentage Feeding is designed as an aid to the physician in modifying milk, that by its use he may obtain accurate results and know just what proportions of constituents are being given to the infant.

CALORIE — FUEL VALUE

The value of food as fuel, or heat-giving property, is expressed in terms of potential energy. The unit commonly used is the Calorie, which is the amount of heat which will raise the temperature of a kilogram of water 1 degree C.

The Caloric value of Protein, Fats, and Carbohydrates generally adopted is as follows (Rubner) :

1 gramme of Protein	4.1 Calories
1 " " Fat	9.3 "
1 " " Carbohydrates	4.1 "

The quantity of food required by artificially fed infants varies according to the conditions of the infant. The daily number of Calories required varies from 70 to 100 Calories per kilogram of weight of the child.

This would apply as follows: Take, for example, an infant 3 months old whose weight is 13 lbs. There being, approximately, 2.2 lbs. in a kilogram, the weight expressed in kilograms would be 5.9 kilos. Multiplying the number of kilos by 70 gives 413 Calories, the number of Calories per day needed by an infant of 3 months and 13 lbs. weight.

The following formula for an infant of 3 months, page 23, Formula 311, gives 13.5 Calories per fluidounce.

Proteids	2.01
Fat	1.83
Carbohydrates	4.51
Calorie value	13.5

Thirty (30) fluidounces in 24 hours at 13.5 Calories per fluidounce equals 405 Calories in 24 hours, which should be sufficient. As the Protein, Fats, and Carbohydrates are interchangeable, so far as the Caloric value is concerned, the Fats may be reduced or the Carbohydrates increased or all the constituents varied to meet the digestive ability and condition of the

infant so long as the total Caloric value is maintained. For instance, in the foregoing formula, if the Fat be found excessive for a given infant, then the Fat can be reduced and the Carbohydrates increased to maintain the total Caloric value, as follows, page 29, Formula 306 :

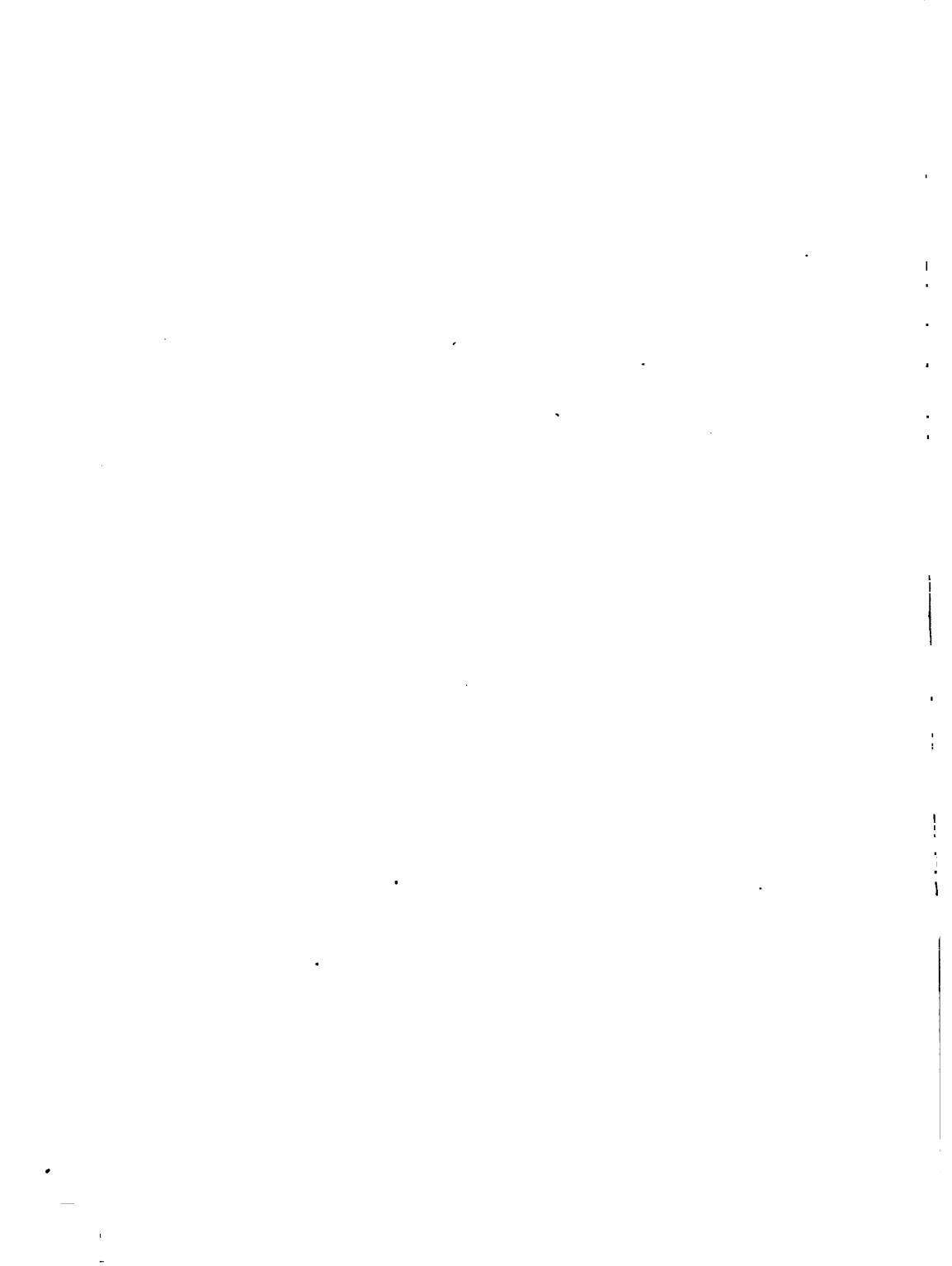
Proteids	1.99
Fat	1.51
Carbohydrates	5.03
Calorie value	13.3

Thirty (30) fluidounces in 24 hours at 13.3 Calories per fluidounce equals 399 Calories in 24 hours.

In case any physician meets with any difficulty in using these formulas or tables, or by any chance wishes for a formula not included in these tables, we shall be pleased to answer inquiries and will furnish any formulas desired on request.

We will appreciate any correspondence from physicians on The Mellin's Food Method of Percentage Feeding, and on the subject of Infant Feeding with Mellin's Food.

MELLIN'S FOOD COMPANY
BOSTON, MASS.



Percentage Table Index

Giving Formulas

from

Proteids .30%	Fat .00%	Carbohydrates 2.25%
	to	
Proteids 3.50%	Fat 4.00%	Carbohydrates 7.00%

In these formulas there are both animal and vegetable proteids; the former of the milk, the latter of Mellin's Food.

The fat is milk fat; Mellin's Food containing but a trace of fat.

The carbohydrates are lactose of the milk and maltose and dextrin of Mellin's Food. Mellin's Food is starch free.

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
.30	.00	2.25	154	1
.30	.50	2.00	130	2
.35	1.00	2.00	130	3
.35	.00	3.00	154	4
.35	.50	2.50	130	5
.35	1.00	2.50	131	6
.50	.50	2.00	67	7
.50	.50	2.50	71	8
.50	.50	3.00	147	9
.50	.50	3.50	147	10
.50	1.00	2.00	146	11
.50	1.00	2.50	130	12
.50	1.00	3.00	44	13
.50	1.00	3.50	132	14
.50	1.50	3.00	131	15
.50	1.50	3.50	131	16
.50	2.00	3.00	44	17
.50	2.00	3.50	131	18
.60	.00	4.35	154	19
.60	.50	4.00	133	20
.60	.50	4.50	136	21
.60	1.00	4.00	133	22
.60	1.00	4.50	135	23
.60	1.25	2.00	146	24
.60	1.50	4.00	132	25
.60	1.50	4.50	135	26
.60	2.00	4.00	132	27
.60	2.00	4.50	133	28

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
.60	2.50	4.00	132	29
.60	2.50	4.50	134	30
.75	.15	4.65	156	31
.75	.50	2.50	22	32
.75	.50	3.00	74	33
.75	.50	3.50	83	34
.75	.50	4.00	148	35
.75	.50	4.50	103	36
.75	.50	5.00	150	37
.75	.50	5.50	138	38
.75	1.00	2.00	64	39
.75	1.00	2.50	68	40
.75	1.00	3.00	147	41
.75	1.00	3.50	83	42
.75	1.00	4.00	93	43
.75	1.00	4.50	134	44
.75	1.00	5.00	136	45
.75	1.00	5.50	139	46
.75	1.50	3.00	76	47
.75	1.50	3.50	44	48
.75	1.50	4.00	45	49
.75	1.50	4.50	134	50
.75	1.50	5.00	136	51
.75	1.50	5.50	139	52
.75	2.00	3.00	44	53
.75	2.00	3.50	45	54
.75	2.00	4.00	45	55
.75	2.00	4.50	134	56
.75	2.00	5.00	136	57
.75	2.00	5.50	138	58

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
.75	2.50	4.00	46	59
.75	2.50	4.50	135	60
.75	2.50	5.00	137	61
.75	2.50	5.50	139	62
.75	3.00	4.50	133	63
.75	3.00	5.00	137	64
.75	3.00	5.50	138	65
.75	3.50	5.00	137	66
.75	4.00	5.00	137	67
.90	.20	5.25	156	68
1.00	.25	5.85	156	69
1.00	.50	3.00	28	70
1.00	.50	3.50	124	71
1.00	.50	4.00	125	72
1.00	.50	4.50	24	73
1.00	.50	5.00	105	74
1.00	.50	5.50	113	75
1.00	.50	6.00	151	76
1.00	.50	6.50	120	77
1.00	.50	7.00	56	78
1.00	1.00	2.00	64	79
1.00	1.00	2.25	22	80
1.00	1.00	2.50	65	81
1.00	1.00	3.00	69	82
1.00	1.00	3.50	76	83
1.00	1.00	4.00	87	84
1.00	1.00	4.50	148	85
1.00	1.00	5.00	105	86
1.00	1.00	5.50	150	87
1.00	1.00	6.00	117	88
1.00	1.00	6.50	54	89
1.00	1.00	7.00	142	90

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
1.00	1.50	3.00	146	91
1.00	1.50	3.50	77	92
1.00	1.50	4.00	87	93
1.00	1.50	4.50	148	94
1.00	1.50	5.00	105	95
1.00	1.50	5.50	50	96
1.00	1.50	6.00	52	97
1.00	1.50	6.50	54	98
1.00	1.50	7.00	142	99
1.00	1.75	2.75	146	100
1.00	2.00	3.00	71	101
1.00	2.00	3.50	77	102
1.00	2.00	4.00	88	103
1.00	2.00	4.50	97	104
1.00	2.00	5.00	47	105
1.00	2.00	5.50	50	106
1.00	2.00	6.00	52	107
1.00	2.00	6.50	55	108
1.00	2.00	7.00	142	109
1.00	2.50	4.00	45	110
1.00	2.50	4.50	46	111
1.00	2.50	5.00	48	112
1.00	2.50	5.50	50	113
1.00	2.50	6.00	140	114
1.00	2.50	6.50	141	115
1.00	2.50	7.00	142	116
1.00	3.00	4.50	46	117
1.00	3.00	5.00	135	118
1.00	3.00	5.50	49	119
1.00	3.00	6.00	140	120
1.00	3.00	6.50	141	121
1.00	3.00	7.00	143	122
1.00	3.00	7.00	143	122A

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
I.00	3.50	5.00	48	I23
I.00	3.50	5.50	51	I24
I.00	3.50	6.00	I39	I25
I.00	3.50	6.50	I41	I26
I.00	3.50	7.00	I43	I27
I.00	4.00	5.00	48	I28
I.00	4.00	5.50	50	I29
I.00	4.00	6.00	I40	I30
I.00	4.00	6.50	I41	I31
I.00	4.00	7.00	I44	I32
I.00	4.00	7.00	I44	I32A
I.25	.50	4.00	I25	I33
I.25	.50	4.50	33	I34
I.25	.50	5.00	I26	I35
I.25	.50	5.50	39	I36
I.25	.50	6.00	I28	I37
I.25	.50	6.50	25	I38
I.25	.50	7.00	I21	I39
I.25	1.00	4.00	80	I40
I.25	1.00	4.50	90	I41
I.25	1.00	5.00	I00	I42
I.25	1.00	5.50	I08	I43
I.25	1.00	6.00	I14	I44
I.25	1.00	6.50	I19	I45
I.25	1.00	7.00	I21	I46
I.25	1.50	3.00	67	I47
I.25	1.50	3.50	73	I48
I.25	1.50	4.00	80	I49
I.25	1.50	4.50	90	I50
I.25	1.50	5.00	I48	I51
I.25	1.50	5.50	I08	I52

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
1.25	1.50	6.00	114	153
1.25	1.50	6.50	151	154
1.25	1.50	7.00	121	155
1.25	2.00	3.00	67	156
1.25	2.00	3.50	73	157
1.25	2.00	4.00	80	158
1.25	2.00	4.50	90	159
1.25	2.00	5.00	100	160
1.25	2.00	5.50	149	161
1.25	2.00	6.00	115	162
1.25	2.00	6.50	119	163
1.25	2.00	7.00	55	164
1.25	2.50	4.00	80	165
1.25	2.50	4.50	90	166
1.25	2.50	5.00	100	167
1.25	2.50	5.50	150	168
1.25	2.50	6.00	51	169
1.25	2.50	6.50	53	170
1.25	2.50	7.00	56	171
1.25	3.00	4.50	91	172
1.25	3.00	5.00	46	173
1.25	3.00	5.50	48	174
1.25	3.00	6.00	138	175
1.25	3.00	6.50	53	176
1.25	3.00	7.00	56	177
1.25	3.50	5.00	47	178
1.25	3.50	5.50	49	179
1.25	3.50	6.00	51	180
1.25	3.50	6.50	140	181
1.25	3.50	7.00	55	182

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
1.25	4.00	5.00	47	183
1.25	4.00	5.50	49	184
1.25	4.00	6.00	51	185
1.25	4.00	6.50	53	186
1.25	4.00	7.00	55	187
1.50	.50	4.00	124	188
1.50	.50	4.50	30	189
1.50	.50	5.00	34	190
1.50	.50	5.50	127	191
1.50	.50	6.00	128	192
1.50	.50	6.50	40	193
1.50	.50	7.00	128	194
1.50	1.00	4.00	124	195
1.50	1.00	4.50	31	196
1.50	1.00	5.00	35	197
1.50	1.00	5.50	25	198
1.50	1.00	6.00	110	199
1.50	1.00	6.50	116	200
1.50	1.00	7.00	120	201
1.50	1.50	3.00	64	202
1.50	1.50	3.50	69	203
1.50	1.50	4.00	74	204
1.50	1.50	4.50	85	205
1.50	1.50	5.00	93	206
1.50	1.50	5.50	103	207
1.50	1.50	6.00	110	208
1.50	1.50	6.50	117	209
1.50	1.50	7.00	151	210
1.50	2.00	3.00	65	211
1.50	2.00	3.50	69	212
1.50	2.00	4.00	74	213

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
1.50	2.00	4.50	85	214
1.50	2.00	5.00	94	215
1.50	2.00	5.50	149	216
1.50	2.00	6.00	110	217
1.50	2.00	6.50	117	218
1.50	2.00	7.00	120	219
1.50	2.50	4.00	147	220
1.50	2.50	4.50	83	221
1.50	2.50	5.00	94	222
1.50	2.50	5.50	103	223
1.50	2.50	6.00	110	224
1.50	2.50	6.50	117	225
1.50	2.50	7.00	120	226
1.50	3.00	4.50	83	227
1.50	3.00	5.00	94	228
1.50	3.00	5.50	103	229
1.50	3.00	6.00	111	230
1.50	3.00	6.50	116	231
1.50	3.00	7.00	53	232
1.50	3.50	5.00	94	233
1.50	3.50	5.50	104	234
1.50	3.50	6.00	111	235
1.50	3.50	6.50	52	236
1.50	3.50	7.00	54	237
1.50	4.00	5.00	95	238
1.50	4.00	5.50	47	239
1.50	4.00	6.00	49	240
1.50	4.00	6.50	52	241
1.50	4.00	7.00	54	242

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
I.75	.50	4.00	58	243
I.75	.50	4.50	58	244
I.75	.50	5.00	59	245
I.75	.50	5.50	126	246
I.75	.50	6.00	127	247
I.75	.50	6.50	40	248
I.75	.50	7.00	41	249
I.75	1.00	4.00	124	250
I.75	1.00	4.50	28	251
I.75	1.00	5.00	32	252
I.75	1.00	5.50	36	253
I.75	1.00	6.00	127	254
I.75	1.00	6.50	40	255
I.75	1.00	7.00	41	256
I.75	1.50	3.50	22	257
I.75	1.50	4.00	22	258
I.75	1.50	4.50	23	259
I.75	1.50	5.00	88	260
I.75	1.50	5.50	97	261
I.75	1.50	6.00	106	262
I.75	1.50	6.50	114	263
I.75	1.50	7.00	118	264
I.75	2.00	3.50	65	265
I.75	2.00	4.00	69	266
I.75	2.00	4.50	79	267
I.75	2.00	5.00	88	268
I.75	2.00	5.50	97	269
I.75	2.00	6.00	106	270
I.75	2.00	6.50	114	271
I.75	2.00	7.00	118	272

Percentage Table Index

PROTEIN	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
1.75	2.50	4.00	70	273
1.75	2.50	4.50	77	274
1.75	2.50	5.00	88	275
1.75	2.50	5.50	98	276
1.75	2.50	6.00	106	277
1.75	2.50	6.50	112	278
1.75	2.50	7.00	118	279
1.75	3.00	4.50	77	280
1.75	3.00	5.00	89	281
1.75	3.00	5.50	98	282
1.75	3.00	6.00	106	283
1.75	3.00	6.50	113	284
1.75	3.00	7.00	118	285
1.75	3.50	5.00	89	286
1.75	3.50	5.50	98	287
1.75	3.50	6.00	107	288
1.75	3.50	6.50	113	289
1.75	3.50	7.00	119	290
1.75	4.00	5.00	87	291
1.75	4.00	5.50	98	292
1.75	4.00	6.00	107	293
1.75	4.00	6.50	113	294
1.75	4.00	7.00	119	295
2.00	.50	5.00	58	296
2.00	.50	5.50	59	297
2.00	.50	6.00	61	298
2.00	.50	6.50	62	299
2.00	.50	7.00	62	300

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
2.00	1.00	5.00	29	301
2.00	1.00	5.50	33	302
2.00	1.00	6.00	126	303
2.00	1.00	6.50	127	304
2.00	1.00	7.00	40	305
2.00	1.50	5.00	29	306
2.00	1.50	5.50	33	307
2.00	1.50	6.00	37	308
2.00	1.50	6.50	25	309
2.00	1.50	7.00	115	310
2.00	1.75	4.50	23	311
2.00	2.00	4.00	66	312
2.00	2.00	4.50	72	313
2.00	2.00	5.00	81	314
2.00	2.00	5.50	91	315
2.00	2.00	6.00	100	316
2.00	2.00	6.50	108	317
2.00	2.00	7.00	115	318
2.00	2.50	4.00	66	319
2.00	2.50	4.50	72	320
2.00	2.50	5.00	81	321
2.00	2.50	5.50	91	322
2.00	2.50	6.00	101	323
2.00	2.50	6.50	109	324
2.00	2.50	7.00	115	325
2.00	3.00	4.50	72	326
2.00	3.00	5.00	81	327
2.00	3.00	5.50	91	328
2.00	3.00	6.00	101	329
2.00	3.00	6.50	109	330
2.00	3.00	7.00	116	331

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
2.00	3.50	5.00	81	332
2.00	3.50	5.50	92	333
2.00	3.50	6.00	101	334
2.00	3.50	6.50	109	335
2.00	3.50	7.00	116	336
2.00	4.00	5.00	79	337
2.00	4.00	5.50	92	338
2.00	4.00	6.00	101	339
2.00	4.00	6.50	109	340
2.00	4.00	7.00	150	341
2.25	.50	6.00	60	342
2.25	.50	6.50	61	343
2.25	.50	7.00	62	344
2.25	1.00	6.00	126	345
2.25	1.00	6.50	38	346
2.25	1.00	7.00	39	347
2.25	1.50	6.00	35	348
2.25	1.50	6.50	38	349
2.25	1.50	7.00	39	350
2.25	2.00	6.00	95	351
2.25	2.00	6.50	105	352
2.25	2.00	7.00	111	353
2.25	2.50	4.00	65	354
2.25	2.50	4.50	68	355
2.25	2.50	5.00	76	356
2.25	2.50	5.50	85	357
2.25	2.50	6.00	95	358
2.25	2.50	6.50	104	359
2.25	2.50	7.00	111	360

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
2.25	3.00	4.50	68	361
2.25	3.00	5.00	74	362
2.25	3.00	5.50	85	363
2.25	3.00	6.00	95	364
2.25	3.00	6.50	104	365
2.25	3.00	7.00	112	366
2.25	3.50	5.00	75	367
2.25	3.50	5.50	86	368
2.25	3.50	6.00	96	369
2.25	3.50	6.50	149	370
2.25	3.50	7.00	112	371
2.25	4.00	5.00	75	372
2.25	4.00	5.50	86	373
2.25	4.00	6.00	96	374
2.25	4.00	6.50	104	375
2.25	4.00	7.00	112	376
2.50	.50	6.50	60	377
2.50	.50	7.00	61	378
2.50	1.00	6.00	32	379
2.50	1.00	6.50	36	380
2.50	1.00	7.00	38	381
2.50	1.50	6.00	125	382
2.50	1.50	6.50	37	383
2.50	1.50	7.00	39	384
2.50	2.00	6.00	32	385
2.50	2.00	6.50	36	386
2.50	2.00	7.00	25	387
2.50	2.25	5.50	23	388

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
2.50	2.50	6.00	89	389
2.50	2.50	6.50	99	390
2.50	2.50	7.00	107	391
2.50	3.00	4.50	66	392
2.50	3.00	5.00	70	393
2.50	3.00	5.50	78	394
2.50	3.00	6.00	89	395
2.50	3.00	6.50	99	396
2.50	3.00	7.00	107	397
2.50	3.50	5.00	70	398
2.50	3.50	5.50	78	399
2.50	3.50	6.00	84	400
2.50	3.50	6.50	99	401
2.50	3.50	7.00	108	402
2.50	4.00	5.00	70	403
2.50	4.00	5.50	78	404
2.50	4.00	6.00	84	405
2.50	4.00	6.50	99	406
2.50	4.00	7.00	149	407
2.75	.50	7.00	61	408
2.75	1.00	6.50	34	409
2.75	1.00	7.00	37	410
2.75	1.50	6.50	34	411
2.75	1.50	7.00	37	412
2.75	2.00	6.50	34	413
2.75	2.00	7.00	38	414

Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
2.75	2.50	6.00	23	415
2.75	2.50	6.35	24	416
2.75	2.50	6.50	92	417
2.75	2.50	7.00	102	418
2.75	3.00	6.00	82	419
2.75	3.00	6.50	92	420
2.75	3.00	7.00	102	421
2.75	3.50	6.00	82	422
2.75	3.50	6.50	93	423
2.75	3.50	7.00	102	424
2.75	4.00	5.00	66	425
2.75	4.00	5.50	72	426
2.75	4.00	6.00	79	427
2.75	4.00	6.50	93	428
2.75	4.00	7.00	102	429
3.00	.50	7.00	60	430
3.00	1.00	6.50	58	431
3.00	1.00	7.00	60	432
3.00	1.50	6.50	31	433
3.00	1.50	7.00	35	434
3.00	2.00	6.50	31	435
3.00	2.00	7.00	36	436
3.00	2.50	6.50	31	437
3.00	2.50	7.00	35	438

Percentage Table Index

PROTEIDS	FAT	CARBONHYDRATES	PAGE	FORMULA NUMBER
3.00	2.75	7.00	24	439
3.00	3.00	6.00	75	440
3.00	3.00	6.50	86	441
3.00	3.00	7.00	96	442
3.00	3.50	6.00	75	443
3.00	3.50	6.50	86	444
3.00	3.50	7.00	96	445
3.00	4.00	5.00	64	446
3.00	4.00	5.50	68	447
3.00	4.00	6.00	76	448
3.00	4.00	6.50	87	449
3.00	4.00	7.00	97	450
3.25	.50	7.00	59	451
3.25	1.00	7.00	59	452
3.25	1.50	7.00	32	453
3.25	2.00	7.00	125	454
3.25	2.50	6.50	29	455
3.25	2.50	7.00	33	456
3.25	3.00	6.50	28	457
3.25	3.00	7.00	24	458
3.25	3.50	6.00	71	459
3.25	3.50	6.50	78	460
3.25	3.50	7.00	84	461

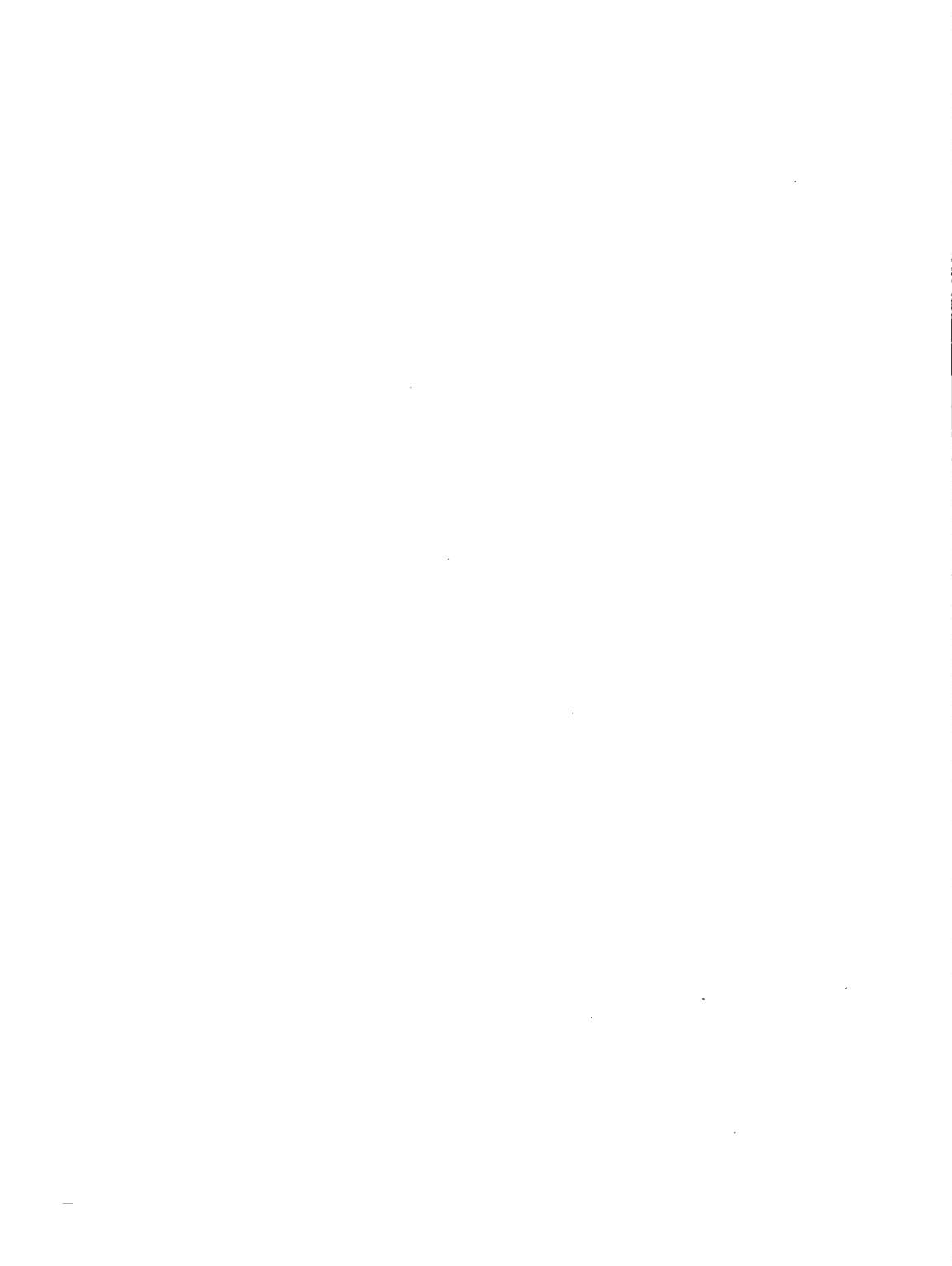
Percentage Table Index

PROTEIDS	FAT	CARBOHYDRATES	PAGE	FORMULA NUMBER
3.25	4.00	6.00	71	462
3.25	4.00	6.50	79	463
3.25	4.00	7.00	84	464
3.50	1.50	7.00	29	465
3.50	2.00	7.00	30	466
3.50	2.50	7.00	30	467
3.50	3.00	6.50	28	468
3.50	3.00	7.00	30	469
3.50	3.50	6.50	73	470
3.50	3.50	7.00	82	471
3.50	4.00	6.00	67	472
3.50	4.00	6.50	73	473
3.50	4.00	7.00	82	474

Formula Index

Formulas Containing	Pages
Fresh Whole Milk and Mellin's Food	21- 25 inclusive
Fresh Whole Milk, Bottom Milk, and Mellin's Food	27- 41 "
Fresh Whole Milk, Cream, and Mellin's Food	43- 56 "
Fresh Whole Milk, Skimmed Milk, and Mellin's Food	57- 62 "
Fresh Whole Milk, Top Milk, and Mellin's Food	63-121 "
Bottom Milk and Mellin's Food	123-128 "
Cream and Mellin's Food	129-144 "
Top Milk and Mellin's Food	145-151 "
Water and Mellin's Food	153-154 "
Whey and Mellin's Food	155-156 "

In the within formulas, by "fresh milk" is signified sweet, whole milk from a herd of cows: *vide* "Analysis of Cow's Milk," page 173.



Formulas

Containing Mellin's Food and Fresh Milk

Formulas

Containing Mellin's Food and Fresh Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
4	80 MELLIN'S FOOD 105 grains, or 1 level tablespoonful FRESH MILK 4 fluidounces WATER 12 fluidounces	ACTUAL Prot. 1.00 1.03 Fat 1.00 .93 Carb. 2.25 2.31 Salts .24 Water <u>95.49</u> <u>100.00</u>	6.7
10	257 MELLIN'S FOOD 157.5 grains, or 1½ level tablespoonfuls FRESH MILK 6½ fluidounces WATER 9½ fluidounces	Prot. 1.75 1.63 Fat 1.50 1.50 Carb. 3.50 3.57 Salts .37 Water <u>92.93</u> <u>100.00</u>	10.8
3	32 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK 2¼ fluidounces WATER 13¾ fluidounces	Prot. .75 .73 Fat .50 .52 Carb. 2.50 2.48 Salts .20 Water <u>96.07</u> <u>100.00</u>	5.5
10	258 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK 6¾ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.72 Fat 1.50 1.55 Carb. 4.00 3.94 Salts .40 Water <u>92.39</u> <u>100.00</u>	11.5

Formulas

Containing Mellin's Food and Fresh Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
12	311 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 8 fluidounces WATER 8 fluidounces	ACTUAL Prot. 2.00 2.01 Fat 1.75 1.83 Carb. 4.50 4.51 Salts .46 Water <u>91.19</u> <u>100.00</u>	13.5
10	259 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 6½ fluidounces WATER 9½ fluidounces	Prot. 1.75 1.74 Fat 1.50 1.48 Carb. 4.50 4.52 Salts .42 Water <u>91.84</u> <u>100.00</u>	12.2
14	388 MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls FRESH MILK 9½ fluidounces WATER 6½ fluidounces	Prot. 2.50 2.38 Fat 2.25 2.15 Carb. 5.50 5.45 Salts .55 Water <u>89.47</u> <u>100.00</u>	16.2
16	415 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 11½ fluidounces WATER 4¾ fluidounces	Prot. 2.75 2.74 Fat 2.50 2.51 Carb. 6.00 6.02 Salts .63 Water <u>88.10</u> <u>100.00</u>	18.5

Formulas

Containing Mellin's Food and Fresh Milk

PAGE	PROPORTIONS	COMPOSITION		CALORIES PER POUND PER OUNCE
		ACTUAL	PERCENT	
16	416 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 11 fluidounces WATER 5 fluidounces	Prot. 2.75 Fat 2.50 Carb. 6.35 Salts .64 Water <u>87.78</u>	2.75 2.47 6.36 .64 <u>100.00</u>	18.9
17	458 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 13½ fluidounces WATER 2½ fluidounces	Prot. 3.25 Fat 3.00 Carb. 7.00 Salts .74 Water <u>86.02</u>	3.24 2.99 7.01 .74 <u>100.00</u>	22
4	73 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 2½ fluidounces WATER 13½ fluidounces	Prot. 1.00 Fat .50 Carb. 4.50 Salts .31 Water <u>93.67</u>	1.00 .54 4.48 .31 <u>100.00</u>	8.6
17	439 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 12 fluidounces WATER 4 fluidounces	Prot. 3.00 Fat 2.75 Carb. 7.00 Salts .71 Water <u>86.49</u>	3.01 2.67 7.12 .71 <u>100.00</u>	21

Formulas

Containing Mellin's Food and Fresh Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
8	198 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK $4\frac{1}{2}$ fluidounces WATER $11\frac{1}{2}$ fluidounces	Prot. 1.50 ACTUAL Fat 1.00 1.50 Carb. 5.50 1.01 Salts .42 5.52 Water <u>91.55</u> <hr/> 100.00	12
14	387 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $9\frac{1}{8}$ fluidounces WATER $6\frac{1}{8}$ fluidounces	Prot. 2.50 2.48 Fat 2.00 2.03 Carb. 7.00 6.99 Salts .62 .62 Water <u>87.88</u> <hr/> 100.00	18.3
12	309 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK $6\frac{1}{4}$ fluidounces WATER $9\frac{1}{4}$ fluidounces	Prot. 2.00 2.01 Fat 1.50 1.51 Carb. 6.50 6.50 Salts .53 .53 Water <u>89.45</u> <hr/> 100.00	15.5
6	138 MELLIN'S FOOD 577.5 grains, or 5 $\frac{1}{2}$ level tablespoonfuls FRESH MILK $2\frac{3}{8}$ fluidounces WATER $13\frac{3}{8}$ fluidounces	Prot. 1.25 1.25 Fat .50 .53 Carb. 6.50 6.48 Salts .41 .41 Water <u>91.33</u> <hr/> 100.00	11.7



Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
4	70 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK ¼ fluidounce BOTTOM MILK (2% Fat) 3 fluidounces WATER 12½ fluidounces	PROT. 1.00 ACTUAL Fat .50 1.03 Carb. 3.00 .49 Salts .26 Water 95.20 <hr/> 100.00	6.5
18	468 MELLIN'S FOOD 214.5 grains, or 6½ level teaspoonfuls FRESH MILK 6 fluidounces BOTTOM MILK (3% Fat) 9 fluidounces WATER 1 fluidounce	PROT. 3.50 3.50 Fat 3.00 3.00 Carb. 6.50 6.52 Salts .76 Water 86.22 <hr/> 100.00	21.6
17	457 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 12 fluidounces BOTTOM MILK (3% Fat) 15½ fluidounces WATER 2¾ fluidounces	PROT. 3.25 3.24 Fat 3.00 3.00 Carb. 6.50 6.50 Salts .72 Water 86.54 <hr/> 100.00	21.2
10	251 MELLIN'S FOOD 259.5 grains, or 2 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (2.50% Fat) 5 ½ fluidounces WATER 9¾ fluidounces	PROT. 1.75 1.71 Fat 1.00 1.04 Carb. 4.50 4.53 Salts .42 Water 92.30 <hr/> 100.00	10.9

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
17	455 MELLIN'S FOOD 259.5 grains, or 2 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (3% Fat) 12½ fluidounces WATER 2½ fluidounces	Prot.	3.25	3.24	19.8
		Fat	2.50	2.50	
		Carb.	6.50	6.54	
		Salts		.72	
		Water		87.00	
				<u>100.00</u>	
12	301 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (2% Fat) 6½ fluidounces WATER 8½ fluidounces	Prot.	2.00	2.00	12
		Fat	1.00	1.03	
		Carb.	5.00	5.05	
		Salts		.48	
		Water		91.44	
				<u>100.00</u>	
12	306 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 3 fluidounces BOTTOM MILK (3% Fat) 4½ fluidounces WATER 8½ fluidounces	Prot.	2.00	1.99	13.3
		Fat	1.50	1.51	
		Carb.	5.00	5.03	
		Salts		.48	
		Water		90.99	
				<u>100.00</u>	
18	465 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1½ fluidounces BOTTOM MILK (1.50% Fat) 13 fluidounces WATER 1½ fluidounces	Prot.	3.50	3.50	18.1
		Fat	1.50	1.52	
		Carb.	7.00	7.03	
		Salts		.78	
		Water		87.17	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
18	466 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (2% Fat) 12 fluidounces WATER 1½ fluidounces	ACTUAL Prot. 3.50 3.48 Fat 2.00 2.02 Carb. 7.00 7.00 Salts .78 Water <u>86.72</u> <hr/> <u>100.00</u>	19.4
18	467 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 3¾ fluidounces BOTTOM MILK (2.50% Fat) 10¾ fluidounces WATER 1¾ fluidounces	Prot. 3.50 3.49 Fat 2.50 2.50 Carb. 7.00 7.02 Salts .78 Water <u>86.21</u> <hr/> <u>100.00</u>	20.9
18	469 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 8 fluidounces BOTTOM MILK (3% Fat) 6¾ fluidounces WATER 1¼ fluidounces	Prot. 3.50 3.50 Fat 3.00 3.02 Carb. 7.00 7.03 Salts .78 Water <u>85.67</u> <hr/> <u>100.00</u>	22.4
8	189 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK ½ fluidounce BOTTOM MILK (1.50% Fat) 4½ fluidounces WATER 11 fluidounces	Prot. 1.50 1.49 Fat .50 .53 Carb. 4.50 4.51 Salts .38 Water <u>93.09</u> <hr/> <u>100.00</u>	9.2

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
8	196 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2 fluidounces BOTTOM MILK (3% Fat) 3 fluidounces WATER 11 fluidounces	Prot. 1.50 ACTUAL Fat 1.00 1.47 Carb. 4.50 1.01 Salts .38 Water <u>92.65</u> <u>100.00</u>	10.5
16	433 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK ¾ fluidounce BOTTOM MILK (2% Fat) 11¾ fluidounces WATER 3⅓ fluidounces	Prot. 3.00 3.00 Fat 1.50 1.51 Carb. 6.50 6.51 Salts .69 Water <u>88.29</u> <u>100.00</u>	16.7
16	435 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2 fluidounces BOTTOM MILK (2.50% Fat) 10¼ fluidounces WATER 3¾ fluidounces	Prot. 3.00 3.01 Fat 2.00 2.01 Carb. 6.50 6.52 Salts .69 Water <u>87.77</u> <u>100.00</u>	18.2
16	437 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 6¼ fluidounces BOTTOM MILK (3% Fat) 6 fluidounces WATER 3¾ fluidounces	Prot. 3.00 3.00 Fat 2.50 2.50 Carb. 6.50 6.50 Salts .68 Water <u>87.32</u> <u>100.00</u>	19.5

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID. OUNCE
		ACTUAL			
17	453 MELLIN'S FOOD 309 grains, or 2 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (1.50% Fat) 11 fluidounces WATER 2¾ fluidounces	Prot.	3.25	3.26	17.7
		Fat	1.50	1.50	
		Carb.	7.00	6.99	
		Salts		.74	
		Water		<u>87.51</u>	
				<u>100.00</u>	
10	252 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (2.50% Fat) 5 fluidounces WATER 10 fluidounces	Prot.	1.75	1.72	11.5
		Fat	1.00	1.00	
		Carb.	5.00	5.00	
		Salts		.44	
		Water		<u>91.84</u>	
				<u>100.00</u>	
14	379 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (1.50% Fat) 8½ fluidounces WATER 6½ fluidounces	Prot.	2.50	2.48	13.9
		Fat	1.00	1.01	
		Carb.	6.00	6.00	
		Salts		.59	
		Water		<u>89.92</u>	
				<u>100.00</u>	
14	385 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 6 fluidounces BOTTOM MILK (3% Fat) 3¾ fluidounces WATER 6¼ fluidounces	Prot.	2.50	2.50	16.9
		Fat	2.00	2.04	
		Carb.	6.00	6.02	
		Salts		.59	
		Water		<u>88.85</u>	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

Page	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
17	456 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (3% Fat) 11 fluidounces WATER 2½ fluidounces	ACTUAL Prot. 3.25 3.24 Fat 2.50 2.50 Carb. 7.00 6.99 Salts .73 Water <u>86.54</u> <u>100.00</u>		20.6	
6	134 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK ½ fluidounce BOTTOM MILK (2% Fat) 3½ fluidounces WATER 12½ fluidounces	Prot. 1.25 1.26 Fat .50 .52 Carb. 4.50 4.53 Salts .35 Water <u>93.34</u> <u>100.00</u>		8.9	
12	302 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK 1 fluidounce BOTTOM MILK (2% Fat) 6½ fluidounces WATER 8½ fluidounces	Prot. 2.00 2.01 Fat 1.00 .99 Carb. 5.50 5.52 Salts .50 Water <u>90.98</u> <u>100.00</u>		12.5	
12	307 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK 4½ fluidounces BOTTOM MILK (3% Fat) 3 fluidounces WATER 8½ fluidounces	Prot. 2.00 1.99 Fat 1.50 1.51 Carb. 5.50 5.49 Salts .49 Water <u>90.52</u> <u>100.00</u>		14.	

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
15	409 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{1}{4}$ fluidounce BOTTOM MILK (1.50% Fat) $10\frac{1}{2}$ fluidounces WATER $5\frac{1}{4}$ fluidounces	ACTUAL Prot. 2.75 2.77 Fat 1.00 1.01 Carb. 6.50 6.51 Salts .65 Water $\frac{89.06}{100.00}$	15.
15	411 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 2 fluidounces BOTTOM MILK (2% Fat) $8\frac{3}{4}$ fluidounces WATER $5\frac{1}{4}$ fluidounces	Prot. 2.75 2.75 Fat 1.50 1.51 Carb. 6.50 6.49 Salts .65 Water $\frac{88.60}{100.00}$	16.3
15	413 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{5}{6}$ fluidounce BOTTOM MILK (3% Fat) $10\frac{1}{4}$ fluidounces WATER $5\frac{1}{8}$ fluidounces	Prot. 2.75 2.76 Fat 2.00 2.00 Carb. 6.50 6.50 Salts .64 Water $\frac{88.10}{100.00}$	17.8
8	190 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{1}{4}$ fluidounce BOTTOM MILK (1.50% Fat) $4\frac{1}{4}$ fluidounces WATER $11\frac{1}{4}$ fluidounces	Prot. 1.50 1.50 Fat .50 .51 Carb. 5.00 4.98 Salts .40 Water $\frac{92.61}{100.00}$	9.8

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
8	197 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3 fluidounces BOTTOM MILK (3% Fat) 1½ fluidounces WATER 11½ fluidounces	Prot. 1.50 ACTUAL Fat 1.00 Carb. 5.00 Salts .40 Water <u>92.16</u> <u>100.00</u>	11.2
13	348 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3 fluidounces BOTTOM MILK (2.50% Fat) 5½ fluidounces WATER 7½ fluidounces	Prot. 2.25 2.28 Fat 1.50 Carb. 6.00 Salts .56 Water <u>89.64</u> <u>100.00</u>	15.1
16	438 MELLIN'S FOOD 352.5 grains, or 1 level tablespoonful and 7½ level teaspoonsfuls FRESH MILK 8 fluidounces BOTTOM MILK (3% Fat) 4 fluidounces WATER 4 fluidounces	Prot. 3.00 3.00 Fat 2.50 Carb. 7.00 Salts .70 Water <u>86.80</u> <u>100.00</u>	20.3
16	434 MELLIN'S FOOD 358.5 grains, or 2 level tablespoonfuls and 4½ level teaspoonsfuls FRESH MILK 1 fluidounce BOTTOM MILK (2% Fat) 10¾ fluidounces WATER 4¼ fluidounces	Prot. 3.00 2.99 Fat 1.50 Carb. 7.00 Salts .70 Water <u>87.77</u> <u>100.00</u>	17.5

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
16	436 MELLIN'S FOOD 358.5 grains, or 2 level tablespoonfuls and 4½ level teaspoonfuls FRESH MILK 3½ fluidounces BOTTOM MILK (2.50% Fat) 8¾ fluidounces WATER 4½ fluidounces	Prot. 3.00	2.99		19.
		Fat 2.00	.2.02		
		Carb. 7.00	7.03		
		Salts .70			
		Water 87.26			
			100.00		
10	253 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (2.50% Fat) 5 fluidounces WATER 10 fluidounces	Prot. 1.75	1.78		12.3
		Fat 1.00	.99		
		Carb. 5.50	5.51		
		Salts .46			
		Water 91.26			
			100.00		
14	386 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 6½ fluidounces BOTTOM MILK (3% Fat) 3 fluidounces WATER 6½ fluidounces	Prot. 2.50	2.50		17.5
		Fat 2.00	2.00		
		Carb. 6.50	6.52		
		Salts .61			
		Water 88.37			
			100.00		
14	380 MELLIN'S FOOD 381 grains, or 3 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1½ fluidounces BOTTOM MILK (1.50% Fat) 7¾ fluidounces WATER 6½ fluidounces	Prot. 2.50	2.47		14.6
		Fat 1.00	1.01		
		Carb. 6.50	6.52		
		Salts .60			
		Water 89.40			
			100.00		

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
14	383 MELLIN'S FOOD 381 grains, or 3 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1½ fluidounces BOTTOM MILK (2.50% Fat) 8 fluidounces WATER 6¾ fluidounces	Prot.	2.50	2.48	16.1
		Fat	1.50	1.49	
		Carb.	6.50	6.53	
		Salts		.60	
		Water		88.90	
				<hr/>	
				100.00	
12	308 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 5½ fluidounces BOTTOM MILK (3% Fat) 1½ fluidounces WATER 9 fluidounces	Prot.	2.00	2.01	14.8
		Fat	1.50	1.51	
		Carb.	6.00	6.05	
		Salts		.52	
		Water		89.91	
				<hr/>	
				100.00	
15	410 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK ¾ fluidounce BOTTOM MILK (1.50% Fat) 10 fluidounces WATER 5½ fluidounces	Prot.	2.75	2.75	15.7
		Fat	1.00	.99	
		Carb.	7.00	7.02	
		Salts		.67	
		Water		88.57	
				<hr/>	
				100.00	
15	412 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 2½ fluidounces BOTTOM MILK (2% Fat) 8 fluidounces WATER 5½ fluidounces	Prot.	2.75	2.76	17.2
		Fat	1.50	1.52	
		Carb.	7.00	7.03	
		Salts		.67	
		Water		88.02	
				<hr/>	
				100.00	

Formulas

Containing Mellin's Food; Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
15	414 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $2\frac{1}{2}$ fluidounces BOTTOM MILK (3% Fat) 8 fluidounces WATER $5\frac{1}{2}$ fluidounces	ACTUAL Prot. 2.75 2.74 Fat 2.00 2.00 Carb. 7.00 7.01 Salts .66 Water <u>87.59</u> <u>100.00</u>	18.6
13	346 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls FRESH MILK $\frac{5}{8}$ fluidounce BOTTOM MILK (2% Fat) $7\frac{1}{4}$ fluidounces WATER $8\frac{1}{8}$ fluidounces	Prot. 2.25 2.24 Fat 1.00 1.02 Carb. 6.50 6.53 Salts .57 Water <u>89.64</u> <u>100.00</u>	14.4
13	349 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls FRESH MILK 1 fluidounce BOTTOM MILK (3% Fat) 7 fluidounces WATER 8 fluidounces	Prot. 2.25 2.25 Fat 1.50 1.49 Carb. 6.50 6.54 Salts .57 Water <u>89.15</u> <u>100.00</u>	15.8
14	381 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $1\frac{1}{2}$ fluidounces BOTTOM MILK (1.50% Fat) $7\frac{1}{2}$ fluidounces WATER 7 fluidounces	Prot. 2.50 2.50 Fat 1.00 1.01 Carb. 7.00 7.00 Salts .62 Water <u>88.87</u> <u>100.00</u>	15.4

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
	384				
14	MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful	Prot. 2.50	2.48		
	FRESH MILK 2 fluidounces	Fat 1.50	1.50		
	BOTTOM MILK (2.50% Fat) 7 fluidounces	Carb. 7.00	6.98		
	WATER 7 fluidounces	Salts .	.62		
		Water	88.42		
			<u>100.00</u>		
	136				
6	MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful	Prot. 1.25	1.24		
	FRESH MILK ½ fluidounce	Fat .50	.50		
	BOTTOM MILK (2.50% Fat) 2½ fluidounces	Carb. 5.50	5.49		
	WATER 13 fluidounces	Salts .	.38		
		Water	92.39		
			<u>100.00</u>		
	347				
13	MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls	Prot. 2.25	2.25		
	FRESH MILK ¾ fluidounce	Fat 1.00	1.01		
	BOTTOM MILK (2% Fat) 6¾ fluidounces	Carb. 7.00	7.01		
	WATER 8¾ fluidounces	Salts .	.59		
		Water	89.14		
			<u>100.00</u>		
	350				
13	MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls	Prot. 2.25	2.23		
	FRESH MILK 3¾ fluidounces	Fat 1.50	1.50		
	BOTTOM MILK (3% Fat) 4½ fluidounces	Carb. 7.00	6.99		
	WATER 8¾ fluidounces	Salts .	.58		
		Water	88.70		
			<u>100.00</u>		

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
		ACTUAL			
10	248				
	MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls	Prot. 1.75	1.73		
	FRESH MILK ½ fluidounce	Fat .50	.52		12.3
	BOTTOM MILK (1.50% Fat) 4½ fluidounces	Carb. 6.50	6.52		
	WATER 11 fluidounces	Salts	.49		
		Water	90.74		
			100.00		
10	255				
	MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls	Prot. 1.75	1.74		
	FRESH MILK 1½ fluidounces	Fat 1.00	1.00		13.8
	BOTTOM MILK (3% Fat) 3½ fluidounces	Carb. 6.50	6.53		
	WATER 10½ fluidounces	Salts	.49		
		Water	90.24		
			100.00		
12	305				
	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Prot. 2.00	1.99		
	FRESH MILK 1 fluidounce	Fat 1.00	1.01		14.8
	BOTTOM MILK (2.50% Fat) 5¼ fluidounces	Carb. 7.00	6.99		
	WATER 9¾ fluidounces	Salts	.55		
		Water	89.46		
			100.00		
8	193				
	MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and ½ level teaspoonful	Prot. 1.50	1.50		
	FRESH MILK ½ fluidounce	Fat .50	.51		12.
	BOTTOM MILK (2% Fat) 3¼ fluidounces	Carb. 6.50	6.53		
	WATER 12½ fluidounces	Salts	.46		
		Water	91.00		
			100.00		

Formulas

Containing Mellin's Food, Fresh Milk and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE																																
10	<p style="text-align: center;">249</p> <p>MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK $\frac{1}{2}$ fluidounce</p> <p>BOTTOM MILK (1.50% Fat) 4$\frac{1}{2}$ fluidounces</p> <p>WATER 11$\frac{1}{2}$ fluidounces</p> <hr/>	<p style="text-align: right;">ACTUAL</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Prot.</td><td style="width: 30%;">1.75</td><td style="width: 15%;">1.76</td><td rowspan="5" style="width: 40%; vertical-align: bottom; text-align: right;">13.</td></tr> <tr> <td>Fat</td><td>.50</td><td>.51</td></tr> <tr> <td>Carb.</td><td>7.00</td><td>7.00</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td><u>90.22</u></td></tr> </table> <hr/> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Prot.</td><td style="width: 30%;">1.75</td><td style="width: 15%;">1.77</td><td rowspan="5" style="width: 40%; vertical-align: bottom; text-align: right;">14.6</td></tr> <tr> <td>Fat</td><td>1.00</td><td>1.03</td></tr> <tr> <td>Carb.</td><td>7.00</td><td>7.00</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td><u>89.69</u></td></tr> </table> <hr/>	Prot.	1.75	1.76	13.	Fat	.50	.51	Carb.	7.00	7.00	Salts		.51	Water		<u>90.22</u>	Prot.	1.75	1.77	14.6	Fat	1.00	1.03	Carb.	7.00	7.00	Salts		.51	Water		<u>89.69</u>	
Prot.	1.75	1.76	13.																																
Fat	.50	.51																																	
Carb.	7.00	7.00																																	
Salts		.51																																	
Water		<u>90.22</u>																																	
Prot.	1.75	1.77	14.6																																
Fat	1.00	1.03																																	
Carb.	7.00	7.00																																	
Salts		.51																																	
Water		<u>89.69</u>																																	
10	<p style="text-align: center;">256</p> <p>MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK 3 fluidounces</p> <p>BOTTOM MILK (3% Fat) 2 fluidounces</p> <p>WATER 11 fluidounces</p>																																		



Formulas

Containing Mellin's Food, Fresh Milk and Cream

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
3	53 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful FRESH MILK ¼ fluidounce CREAM (16% Fat) 2 fluidounces WATER 13¾ fluidounces	ACTUAL Prot. .75 .74 Fat 2.00 2.02 Carb. 3.00 2.97 Salts .21 Water 94.06 <hr/> 100.00	10.4
2	17 MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls FRESH MILK ¼ fluidounce CREAM (45% Fat) ¾ fluidounce WATER 15 fluidounces	Prot. .50 .50 Fat 2.00 2.00 Carb. 3.00 2.96 Salts .18 Water 94.36 <hr/> 100.00	10.
2	13 MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls FRESH MILK ¼ fluidounce CREAM (25% Fat) ¾ fluidounce WATER 15½ fluidounces	Prot. .50 .52 Fat 1.00 1.01 Carb. 3.00 2.97 Salts .18 Water 95.32 <hr/> 100.00	7.2
3	48 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK ¼ fluidounce CREAM (16% Fat) 1½ fluidounces WATER 14¾ fluidounces	Prot. .75 .73 Fat 1.50 1.52 Carb. 3.50 3.51 Salts .23 Water 94.01 <hr/> 100.00	9.7

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
		ACTUAL			
3	54 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK ¾ fluidounce CREAM (20% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot.	.75	.74	11.2
		Fat	2.00	2.03	
		Carb.	3.50	3.52	
		Salts		.23	
		Water		<u>93.48</u>	
				<u>100.00</u>	
5	110 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK ¾ fluidounce CREAM (16% Fat) 2½ fluidounces WATER 13 fluidounces	Prot.	1.00	1.00	13.7
		Fat	2.50	2.54	
		Carb.	4.00	4.05	
		Salts		.29	
		Water		<u>92.12</u>	
				<u>100.00</u>	
3	49 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK ¾ fluidounce CREAM (20% Fat) 1¼ fluidounces WATER 14½ fluidounces	Prot.	.75	.74	10.5
		Fat	1.50	1.56	
		Carb.	4.00	3.99	
		Salts		.25	
		Water		<u>93.46</u>	
				<u>100.00</u>	
3	55 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK ¾ fluidounce CREAM (25% Fat) 1¼ fluidounces WATER 14¾ fluidounces	Prot.	.75	.78	11.8
		Fat	2.00	1.99	
		Carb.	4.00	4.04	
		Salts		.26	
		Water		<u>92.93</u>	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE																								
4	<p style="text-align: center;">59</p> <p>MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK $\frac{3}{4}$ fluidounce</p> <p>CREAM (30% Fat) $1\frac{3}{4}$ fluidounces</p> <p>WATER $14\frac{1}{4}$ fluidounces</p> <hr/>	<p style="text-align: right;">ACTUAL</p> <table> <tr> <td>Prot.</td><td>.75</td><td>.76</td><td></td></tr> <tr> <td>Fat</td><td>2.50</td><td>2.54</td><td>13.4</td></tr> <tr> <td>Carb.</td><td>4.00</td><td>4.01</td><td></td></tr> <tr> <td>Salts</td><td></td><td>.25</td><td></td></tr> <tr> <td>Water</td><td></td><td><u>92.44</u></td><td></td></tr> <tr> <td></td><td></td><td><u>100.00</u></td><td></td></tr> </table>	Prot.	.75	.76		Fat	2.50	2.54	13.4	Carb.	4.00	4.01		Salts		.25		Water		<u>92.44</u>				<u>100.00</u>		
Prot.	.75	.76																									
Fat	2.50	2.54	13.4																								
Carb.	4.00	4.01																									
Salts		.25																									
Water		<u>92.44</u>																									
		<u>100.00</u>																									
5	<p style="text-align: center;">III</p> <p>MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls</p> <p>FRESH MILK $\frac{3}{4}$ fluidounce</p> <p>CREAM (16% Fat) $2\frac{1}{2}$ fluidounces</p> <p>WATER $13\frac{1}{4}$ fluidounces</p> <hr/>	<table> <tr> <td>Prot.</td><td>1.00</td><td>1.01</td><td></td></tr> <tr> <td>Fat</td><td>2.50</td><td>2.46</td><td>14.1</td></tr> <tr> <td>Carb.</td><td>4.50</td><td>4.50</td><td></td></tr> <tr> <td>Salts</td><td></td><td>.31</td><td></td></tr> <tr> <td>Water</td><td></td><td><u>91.72</u></td><td></td></tr> <tr> <td></td><td></td><td><u>100.00</u></td><td></td></tr> </table>	Prot.	1.00	1.01		Fat	2.50	2.46	14.1	Carb.	4.50	4.50		Salts		.31		Water		<u>91.72</u>				<u>100.00</u>		
Prot.	1.00	1.01																									
Fat	2.50	2.46	14.1																								
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Salts		.31																									
Water		<u>91.72</u>																									
		<u>100.00</u>																									
5	<p style="text-align: center;">II7</p> <p>MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls</p> <p>FRESH MILK $\frac{3}{4}$ fluidounce</p> <p>CREAM (20% Fat) $2\frac{1}{2}$ fluidounces</p> <p>WATER $13\frac{1}{4}$ fluidounces</p> <hr/>	<table> <tr> <td>Prot.</td><td>1.00</td><td>.99</td><td></td></tr> <tr> <td>Fat</td><td>3.00</td><td>3.06</td><td>15.8</td></tr> <tr> <td>Carb.</td><td>4.50</td><td>4.47</td><td></td></tr> <tr> <td>Salts</td><td></td><td>.30</td><td></td></tr> <tr> <td>Water</td><td></td><td><u>91.18</u></td><td></td></tr> <tr> <td></td><td></td><td><u>100.00</u></td><td></td></tr> </table>	Prot.	1.00	.99		Fat	3.00	3.06	15.8	Carb.	4.50	4.47		Salts		.30		Water		<u>91.18</u>				<u>100.00</u>		
Prot.	1.00	.99																									
Fat	3.00	3.06	15.8																								
Carb.	4.50	4.47																									
Salts		.30																									
Water		<u>91.18</u>																									
		<u>100.00</u>																									
7	<p style="text-align: center;">I73</p> <p>MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls</p> <p>FRESH MILK $\frac{3}{4}$ fluidounce</p> <p>CREAM (16% Fat) 3 fluidounces</p> <p>WATER $12\frac{1}{4}$ fluidounces</p>	<table> <tr> <td>Prot.</td><td>1.25</td><td>1.23</td><td></td></tr> <tr> <td>Fat</td><td>3.00</td><td>3.04</td><td>16.8</td></tr> <tr> <td>Carb.</td><td>5.00</td><td>4.99</td><td></td></tr> <tr> <td>Salts</td><td></td><td>.36</td><td></td></tr> <tr> <td>Water</td><td></td><td><u>90.38</u></td><td></td></tr> <tr> <td></td><td></td><td><u>100.00</u></td><td></td></tr> </table>	Prot.	1.25	1.23		Fat	3.00	3.04	16.8	Carb.	5.00	4.99		Salts		.36		Water		<u>90.38</u>				<u>100.00</u>		
Prot.	1.25	1.23																									
Fat	3.00	3.04	16.8																								
Carb.	5.00	4.99																									
Salts		.36																									
Water		<u>90.38</u>																									
		<u>100.00</u>																									

Formulas

Containing Mellin's Food, Fresh Milk and Cream

Page	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
7	178			ACTUAL	
MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls		Prot. 1.25	1.27		
FRESH MILK	½ fluidounce	Fat 3.50	3.47		
CREAM (16% Fat)	3½ fluidounces	Carb. 5.00	5.04		
WATER	12 fluidounces	Salts	.37		
		Water	89.85		
			100.00		
8	183				
MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls		Prot. 1.25	1.25		
FRESH MILK	¾ fluidounce	Fat 4.00	4.05		
CREAM (20% Fat)	3¼ fluidounces	Carb. 5.00	5.01		
WATER	12 fluidounces	Salts	.36		
		Water	89.33		
			100.00		
9	239				
MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls		Prot. 1.50	1.49		
FRESH MILK	1 fluidounce	Fat 4.00	4.04		
CREAM (16% Fat)	4 fluidounces	Carb. 5.50	5.52		
WATER	11 fluidounces	Salts	.42		
		Water	88.53		
			100.00		
5	105				
MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls		Prot. 1.00	.99		
FRESH MILK	¾ fluidounce	Fat 2.00	1.97		
CREAM (16% Fat)	2 fluidounces	Carb. 5.00	4.99		
WATER	13¾ fluidounces	Salts	.32		
		Water	91.73		
			100.00		

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
5	I12 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK ½ fluidounce CREAM (20% Fat) 2 fluidounces WATER 13½ fluidounces	ACTUAL Prot. 1.00 1.03 Fat 2.50 2.50 Carb. 5.00 5.03 Salts .33 Water 91.11 <hr/> 100.00	15.1
6	I23 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK ½ fluidounce CREAM (35% Fat) 1½ fluidounces WATER 13½ fluidounces	Prot. 1.00 .99 Fat 3.50 3.49 Carb. 5.00 4.99 Salts .32 Water 90.21 <hr/> 100.00	17.8
6	I28 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK ½ fluidounce CREAM (30% Fat) 2¼ fluidounces WATER 13½ fluidounces	Prot. 1.00 .97 Fat 4.00 4.03 Carb. 5.00 4.96 Salts .32 Water 89.72 <hr/> 100.00	19.3
7	I74 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK ½ fluidounce CREAM (16% Fat) 3 fluidounces WATER 12½ fluidounces	Prot. 1.25 1.25 Fat 3.00 2.97 Carb. 5.50 5.51 Salts .38 Water 89.89 <hr/> 100.00	17.4

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
			ACTUAL
7	179		
MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful	Prot. 1.25	1.23	
FRESH MILK $\frac{5}{8}$ fluidounce	Fat 3.50	3.55	
CREAM (20% Fat) $2\frac{1}{8}$ fluidounces	Carb. 5.50	5.48	
WATER $12\frac{1}{2}$ fluidounces	Salts	.38	
	Water	<u>89.36</u>	
		<u>100.00</u>	19.
8	184		
MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful	Prot. 1.25	1.27	
FRESH MILK $\frac{5}{8}$ fluidounce	Fat 4.00	3.97	
CREAM (20% Fat) $3\frac{1}{4}$ fluidounces	Carb. 5.50	5.54	
WATER $12\frac{1}{4}$ fluidounces	Salts	.38	
	Water	<u>88.84</u>	
		<u>100.00</u>	20.4
9	240		
MELLIN'S FOOD 469.5 grains, or 4 level tablespoonfuls and $1\frac{1}{2}$ level teaspoonsfuls	Prot. 1.50	1.53	
FRESH MILK $\frac{5}{8}$ fluidounce	Fat 4.00	3.99	
CREAM (16% Fat) 4 fluidounces	Carb. 6.00	6.01	
WATER $11\frac{1}{8}$ fluidounces	Salts	.44	
	Water	<u>88.03</u>	
		<u>100.00</u>	21.5
5	119		
MELLIN'S FOOD 486 grains, or 4 level tablespoonfuls and 2 level teaspoonsfuls	Prot. 1.00	1.02	
FRESH MILK $\frac{5}{8}$ fluidounce	Fat 3.00	3.00	
CREAM (25% Fat) 2 fluidounces	Carb. 5.50	5.47	
WATER $13\frac{1}{4}$ fluidounces	Salts	.34	
	Water	<u>90.17</u>	
		<u>100.00</u>	17.2

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
6	I29 MELLIN'S FOOD 486 grains, or 4 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK $\frac{1}{4}$ fluidounce CREAM (30% Fat) $2\frac{1}{4}$ fluidounces WATER $13\frac{1}{2}$ fluidounces	PROT. 1.00 ACTUAL Fat 4.00 1.03 Carb. 5.50 4.00 20.2 Salts .35 Water <u>89.13</u> <u>100.00</u>	
5	96 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5 $\frac{1}{2}$ level teaspoonfuls FRESH MILK $\frac{1}{4}$ fluidounce CREAM (16% Fat) $1\frac{1}{2}$ fluidounces WATER $14\frac{1}{4}$ fluidounces	PROT. 1.00 .98 Fat 1.50 1.48 12.7 Carb. 5.50 5.50 Salts .34 Water <u>91.70</u> <u>100.00</u>	
5	106 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5 $\frac{1}{2}$ level teaspoonfuls FRESH MILK $\frac{1}{4}$ fluidounce CREAM (20% Fat) $1\frac{1}{8}$ fluidounces WATER $14\frac{1}{8}$ fluidounces	PROT. 1.00 .99 Fat 2.00 1.98 14.2 Carb. 5.50 5.51 Salts .34 Water <u>91.18</u> <u>100.00</u>	
5	113 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5 $\frac{1}{2}$ level teaspoonfuls FRESH MILK $\frac{3}{8}$ fluidounce CREAM (25% Fat) $1\frac{1}{8}$ fluidounces WATER 14 fluidounces	PROT. 1.00 1.00 Fat 2.50 2.47 15.7 Carb. 5.50 5.52 Salts .34 Water <u>90.67</u> <u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Cream

Page	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
		ACTUAL			
	I24				
6	MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls	Prot.	1.00	1.00	
	FRESH MILK ½ fluidounce	Fat	3.50	3.47	
	CREAM (30% Fat) 1 fluidounce and 7½ fluidrachms	Carb.	5.50	5.55	
	WATER 13¾ fluidounces	Salts		.34	
		Water		89.64	
				<u>100.00</u>	
	I69				
7	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Prot.	1.25	1.24	
	FRESH MILK ½ fluidounce	Fat	2.50	2.47	
	CREAM (16% Fat) 2½ fluidounces	Carb.	6.00	6.02	
	WATER 13 fluidounces	Salts		.40	
		Water		89.87	
				<u>100.00</u>	
	I80				
7	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Prot.	1.25	1.26	
	FRESH MILK ½ fluidounce	Fat	3.50	3.47	
	CREAM (20% Fat) 2½ fluidounces	Carb.	6.00	6.04	
	WATER 12¾ fluidounces	Salts		.40	
		Water		88.83	
				<u>100.00</u>	
	I85				
8	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Prot.	1.25	1.24	
	FRESH MILK ½ fluidounce	Fat	4.00	3.98	
	CREAM (25% Fat) 2½ fluidounces	Carb.	6.00	6.02	
	WATER 12¾ fluidounces	Salts		.39	
		Water		88.37	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
9	236 MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK ¾ fluidounce CREAM (16% Fat) 3½ fluidounces WATER 11½ fluidounces	Prot.	1.50	1.51	20.8
		Fat	3.50	3.49	
		Carb.	6.50	6.51	
		Salts		.46	
		Water		88.03	
				100.00	
9	241 MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK 1¾ fluidounces CREAM (20% Fat) 3½ fluidounces WATER 11½ fluidounces	Prot.	1.50	1.52	22.2
		Fat	4.00	3.97	
		Carb.	6.50	6.52	
		Salts		.46	
		Water		87.53	
				100.00	
5	97 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful FRESH MILK ¼ fluidounce CREAM (20% Fat) 1¼ fluidounces WATER 14½ fluidounces	Prot.	1.00	1.00	13.7
		Fat	1.50	1.53	
		Carb.	6.00	6.01	
		Salts		.36	
		Water		91.10	
				100.00	
5	107 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful FRESH MILK ½ fluidounce CREAM (25% Fat) 1¾ fluidounces WATER 14½ fluidounces	Prot.	1.00	.98	15.1
		Fat	2.00	2.04	
		Carb.	6.00	5.98	
		Salts		.35	
		Water		90.65	
				100.00	

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
7	170 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls FRESH MILK ½ fluidounce CREAM (16% Fat) 2½ fluidounces WATER 13½ fluidounces	ACTUAL Prot. 1.25 1.25 Fat 2.50 2.49 Carb. 6.50 6.49 Salts .41 Water 89.36 <hr/> 100.00	17.5
7	176 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls FRESH MILK ¾ fluidounce CREAM (20% Fat) 2½ fluidounces WATER 13¾ fluidounces	Prot. 1.25 1.26 Fat 3.00 3.01 Carb. 6.50 6.50 Salts .42 Water 88.81 <hr/> 100.00	19.1
8	186 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls FRESH MILK ¾ fluidounce CREAM (25% Fat) 2¾ fluidounces WATER 13 fluidounces	Prot. 1.25 1.25 Fat 4.00 4.05 Carb. 6.50 6.49 Salts .41 Water 87.80 <hr/> 100.00	22.1
9	232 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK ¾ fluidounce CREAM (16% Fat) 3 fluidounces WATER 12½ fluidounces	Prot. 1.50 1.50 Fat 3.00 2.99 Carb. 7.00 7.00 Salts .47 Water 88.04 <hr/> 100.00	20.1

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
9	237 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK ¾ fluidounce CREAM (16% Fat) 3½ fluidounces WATER 12 fluidounces	ACTUAL Prot. 1.50 1.51 Fat 3.50 3.47 Carb. 7.00 7.02 Salts .47 Water <u>87.53</u> <u>100.00</u>	21.5
9	242 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK ¾ fluidounce CREAM (20% Fat) 3¼ fluidounces WATER 11½ fluidounces	Prot. 1.50 1.52 Fat 4.00 3.98 Carb. 7.00 7.02 Salts .47 Water <u>87.01</u> <u>100.00</u>	23.1
4	89 MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK ½ fluidounce CREAM (16% Fat) 1 fluidounce WATER 14½ fluidounces	Prot. 1.00 1.02 Fat 1.00 .97 Carb. 6.50 6.54 Salts .38 Water <u>91.09</u> <u>100.00</u>	12.8
5	98 MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK ½ fluidounce CREAM (25% Fat) 1 fluidounce WATER 14½ fluidounces	Prot. 1.00 1.00 Fat 1.50 1.48 Carb. 6.50 6.52 Salts .38 Water <u>.90.62</u> <u>100.00</u>	14.3

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
	108		
5	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls	Prot. 1.00 1.00 Fat 2.00 1.98 Carb. 6.50 6.53 Salts .38 Water <u>90.11</u> <u>100.00</u>	15.8
	FRESH MILK $\frac{1}{8}$ fluidounce CREAM (30% Fat) $1\frac{1}{8}$ fluidounces WATER $14\frac{3}{4}$ fluidounces		
	182		
7	MELLIN'S FOOD 640.5 grains, or 5 level tablespoonfuls and 3 $\frac{1}{2}$ level teaspoonfuls	Prot. 1.25 1.26 Fat 3.50 3.48 Carb. 7.00 6.99 Salts .43 Water <u>87.84</u> <u>100.00</u>	21.3
	FRESH MILK $\frac{1}{4}$ fluidounce CREAM (25% Fat) $2\frac{3}{4}$ fluidounces WATER $13\frac{3}{4}$ fluidounces		
	187		
8	MELLIN'S FOOD 640.5 grains, or 5 level tablespoonfuls and 3 $\frac{1}{2}$ level teaspoonfuls	Prot. 1.25 1.27 Fat 4.00 3.98 Carb. 7.00 7.00 Salts .43 Water <u>87.32</u> <u>100.00</u>	22.8
	FRESH MILK $\frac{1}{2}$ fluidounce CREAM (30% Fat) $2\frac{1}{4}$ fluidounces WATER $13\frac{1}{4}$ fluidounces		
	164		
7	MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful	Prot. 1.25 1.24 Fat 2.00 2.01 Carb. 7.00 7.01 Salts .43 Water <u>89.31</u> <u>100.00</u>	16.9
	FRESH MILK $\frac{1}{8}$ fluidounce CREAM (16% Fat) $2\frac{1}{2}$ fluidounces WATER $13\frac{3}{4}$ fluidounces		

Formulas

Containing Mellin's Food, Fresh Milk and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
7	I71 MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{1}{4}$ fluidounce CREAM (20% Fat) $2\frac{1}{4}$ fluidounces WATER $13\frac{1}{2}$ fluidounces	ACTUAL Prot. 1.25 1.25 Fat 2.50 2.52 Carb. 7.00 7.02 Salts .43 Water <u>88.78</u> <u>100.00</u>	18.5
7	I77 MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{1}{4}$ fluidounce CREAM (25% Fat) 2 fluidounces WATER $13\frac{1}{2}$ fluidounces	Prot. 1.25 1.26 Fat 3.00 3.00 Carb. 7.00 7.03 Salts .43 Water <u>88.28</u> <u>100.00</u>	19.9
4	78 MELLIN'S FOOD 682.5 grains, or $6\frac{1}{2}$ level tablespoonfuls FRESH MILK $\frac{1}{4}$ fluidounce CREAM (16% Fat) $\frac{1}{2}$ fluidounce WATER $15\frac{1}{4}$ fluidounces	Prot. 1.00 1.02 Fat .50 .53 Carb. 7.00 6.99 Salts .40 Water <u>91.06</u> <u>100.00</u>	12.2

Formulas

Containing Mellin's Food, Fresh Milk and Skimmed Milk

Formulas

Containing Mellin's Food, Fresh Milk and Skimmed Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
10	243 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 4¾ fluidounces WATER 9¾ fluidounces	ACTUAL Prot. 1.75 1.76 Fat .50 .51 Carb. 4.00 3.99 Salts .41 Water <u>93.33</u> <u>100.00</u>	8.7
10	244 MELLIN'S FOOD 259.5 grains, or 2 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 4¾ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.73 Fat .50 .50 Carb. 4.50 4.55 Salts .42 Water <u>92.80</u> <u>100.00</u>	9.4
11	296 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 5¼ fluidounces WATER 8¾ fluidounces	Prot. 2.00 1.97 Fat .50 .51 Carb. 5.00 5.00 Salts .48 Water <u>92.04</u> <u>100.00</u>	10.4
16	431 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 4½ fluidounces SKIMMED MILK(Fat free) 7¾ fluidounces WATER 4 fluidounces	Prot. 3.00 3.00 Fat 1.00 1.03 Carb. 6.50 6.50 Salts .68 Water <u>88.79</u> <u>100.00</u>	15.2

Formulas

Containing Mellin's Food, Fresh Milk and Skimmed Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
10	245 MELLIN'S FOOD 3½ grains, or 3 level tablespoonfuls FRESH MILK 2 fluidounces SKIMMED MILK (Fat free) 4 fluidounces WATER 10 fluidounces	ACTUAL Prot. 1.75 1.74 Fat .50 .49 Carb. 5.00 5.02 Salts .44 Water <u>.92.31</u> <u>100.00</u>	10.1
17	451 MELLIN'S FOOD 3½ grains, or 3 level tablespoonfuls FRESH MILK 1¼ fluidounces SKIMMED MILK (Fat free) 11¼ fluidounces WATER 3 fluidounces	Prot. 3.25 3.25 Fat .50 .50 Carb. 7.00 7.01 Salts .74 Water <u>.88.50</u> <u>100.00</u>	14.8
17	452 MELLIN'S FOOD 3½ grains, or 3 level tablespoonfuls FRESH MILK 4 fluidounces SKIMMED MILK (Fat free) 9 fluidounces WATER 3 fluidounces	Prot. 3.25 3.23 Fat 1.00 .98 Carb. 7.00 6.99 Salts .74 Water <u>.88.06</u> <u>100.00</u>	16.1
11	297 MELLIN'S FOOD 33½ grains, or 3 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2 fluidounces SKIMMED MILK (Fat free) 5¼ fluidounces WATER 8¾ fluidounces	Prot. 2.00 2.03 Fat .50 .50 Carb. 5.50 5.54 Salts .50 Water <u>.91.43</u> <u>100.00</u>	11.2

Formulas

Containing Mellin's Food, Fresh Milk and Skimmed Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE															
13	<p style="text-align: center;">342</p> <p>MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK 2 fluidounces</p> <p>SKIMMED MILK(Fat free) 6½ fluidounces</p> <p>WATER 7¾ fluidounces</p> <hr/>	<p style="text-align: right;">ACTUAL</p> <table> <tbody> <tr> <td>Prot.</td><td>2.25</td><td>2.26</td></tr> <tr> <td>Fat</td><td>.50</td><td>.51</td></tr> <tr> <td>Carb.</td><td>6.00</td><td>5.98</td></tr> <tr> <td>Salts</td><td></td><td>.55</td></tr> <tr> <td>Water</td><td></td><td> <u>90.70</u> <u>100.00</u> </td></tr> </tbody> </table>	Prot.	2.25	2.26	Fat	.50	.51	Carb.	6.00	5.98	Salts		.55	Water		<u>90.70</u> <u>100.00</u>	12 1
Prot.	2.25	2.26																
Fat	.50	.51																
Carb.	6.00	5.98																
Salts		.55																
Water		<u>90.70</u> <u>100.00</u>																
16	<p style="text-align: center;">430</p> <p>MELLIN'S FOOD 358.5 grains, or 2 level tablespoonfuls and 4½ level teaspoonfuls</p> <p>FRESH MILK 1⅓ fluidounces</p> <p>SKIMMED MILK(Fat free) 9¾ fluidounces</p> <p>WATER 4¾ fluidounces</p> <hr/>	<table> <tbody> <tr> <td>Prot.</td><td>3.00</td><td>3.00</td></tr> <tr> <td>Fat</td><td>.50</td><td>.51</td></tr> <tr> <td>Carb.</td><td>7.00</td><td>7.03</td></tr> <tr> <td>Salts</td><td></td><td>.70</td></tr> <tr> <td>Water</td><td></td><td> <u>88.76</u> <u>100.00</u> </td></tr> </tbody> </table>	Prot.	3.00	3.00	Fat	.50	.51	Carb.	7.00	7.03	Salts		.70	Water		<u>88.76</u> <u>100.00</u>	14.5
Prot.	3.00	3.00																
Fat	.50	.51																
Carb.	7.00	7.03																
Salts		.70																
Water		<u>88.76</u> <u>100.00</u>																
16	<p style="text-align: center;">432</p> <p>MELLIN'S FOOD 358.5 grains, or 2 level tablespoonfuls and 4½ level teaspoonfuls</p> <p>FRESH MILK 4½ fluidounces</p> <p>SKIMMED MILK(Fat free) 7½ fluidounces</p> <p>WATER 4¾ fluidounces</p> <hr/>	<table> <tbody> <tr> <td>Prot.</td><td>3.00</td><td>2.98</td></tr> <tr> <td>Fat</td><td>1.00</td><td>.99</td></tr> <tr> <td>Carb.</td><td>7.00</td><td>7.01</td></tr> <tr> <td>Salts</td><td></td><td>.70</td></tr> <tr> <td>Water</td><td></td><td> <u>88.32</u> <u>100.00</u> </td></tr> </tbody> </table>	Prot.	3.00	2.98	Fat	1.00	.99	Carb.	7.00	7.01	Salts		.70	Water		<u>88.32</u> <u>100.00</u>	15.9
Prot.	3.00	2.98																
Fat	1.00	.99																
Carb.	7.00	7.01																
Salts		.70																
Water		<u>88.32</u> <u>100.00</u>																
14	<p style="text-align: center;">377</p> <p>MELLIN'S FOOD 381 grains, or 3 level tablespoonfuls and 2 level teaspoonfuls</p> <p>FRESH MILK 2 fluidounces</p> <p>SKIMMED MILK(Fat free) 7½ fluidounces</p> <p>WATER 6¾ fluidounces</p>	<table> <tbody> <tr> <td>Prot.</td><td>2.50</td><td>2.49</td></tr> <tr> <td>Fat</td><td>.50</td><td>.52</td></tr> <tr> <td>Carb.</td><td>6.50</td><td>6.54</td></tr> <tr> <td>Salts</td><td></td><td>.61</td></tr> <tr> <td>Water</td><td></td><td> <u>89.84</u> <u>100.00</u> </td></tr> </tbody> </table>	Prot.	2.50	2.49	Fat	.50	.52	Carb.	6.50	6.54	Salts		.61	Water		<u>89.84</u> <u>100.00</u>	13.2
Prot.	2.50	2.49																
Fat	.50	.52																
Carb.	6.50	6.54																
Salts		.61																
Water		<u>89.84</u> <u>100.00</u>																

Formulas

Containing Mellin's Food, Fresh Milk and Skimmed Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
11	298 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $\frac{2}{3}$ level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK (Fat free) $4\frac{3}{4}$ fluidounces WATER $9\frac{1}{4}$ fluidounces	ACTUAL Prot. 2.00 1.99 Fat .50 .50 Carb. 6.00 6.03 Salts .51 Water <u>90.97</u> <u>100.00</u>	11.8
15	408 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $\frac{2}{3}$ level teaspoonfuls FRESH MILK 2 fluidounces SKIMMED MILK (Fat free) $8\frac{1}{4}$ fluidounces WATER $5\frac{3}{4}$ fluidounces	Prot. 2.75 2.74 Fat .50 .53 Carb. 7.00 7.01 Salts .66 Water <u>89.06</u> <u>100.00</u>	14.3
13	343 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls FRESH MILK 2 fluidounces SKIMMED MILK (Fat free) $5\frac{3}{4}$ fluidounces WATER $8\frac{1}{4}$ fluidounces	Prot. 2.25 2.23 Fat .50 .50 Carb. 6.50 6.52 Salts .57 Water <u>90.18</u> <u>100.00</u>	12.9
14	378 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 2 fluidounces SKIMMED MILK (Fat free) 7 fluidounces WATER 7 fluidounces	Prot. 2.50 2.52 Fat .50 .51 Carb. 7.00 7.02 Salts .63 Water <u>89.32</u> <u>100.00</u>	14.

Formulas

Containing Mellin's Food, Fresh Milk and Skimmed Milk

PAGE	PROPORTIONS	COMPOSITION		CALORIES PER FLUID. OUNCE
		ACTUAL		
11	299 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 4½ fluidounces WATER 9½ fluidounces	Prot. 2.00 Fat .50 Carb. 6.50 Salts Water	2.00 .49 6.48 .53 $\frac{90.50}{100.00}$	12.5
13	344 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonsfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 5½ fluidounces WATER 8½ fluidounces	Prot. 2.25 Fat .50 Carb. 7.00 Salts Water	2.24 .50 7.00 .50 $\frac{89.67}{100.00}$	13.6
11	300 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonsfuls FRESH MILK 2 fluidounces SKIMMED MILK(Fat free) 4½ fluidounces WATER 9¾ fluidounces	Prot. 2.00 Fat .50 Carb. 7.00 Salts Water	2.01 .49 7.02 .55 $\frac{89.93}{100.00}$	13.3

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
4	79 MELLIN'S FOOD 82.5 grains, or 2½ level teaspoonfuls FRESH MILK 3½ fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 12½ fluidounces	ACTUAL Prot. 1.00 .97 Fat 1.00 1.01 Carb. 2.00 2.03 Salts .22 Water <u>95.77</u> <u>100.00</u>	6.5
17	446 MELLIN'S FOOD 115.5 grains, or 3½ level teaspoonfuls FRESH MILK 8½ fluidounces TOP MILK (7% Fat) 4¾ fluidounces WATER 2¾ fluidounces	Prot. 3.00 2.99 Fat 4.00 4.00 Carb. 5.00 5.02 Salts .63 Water <u>87.36</u> <u>100.00</u>	21.5
3	39 MELLIN'S FOOD 115.5 grains, or 3½ level teaspoonfuls FRESH MILK 1 fluidounce TOP MILK (7% Fat) 1¾ fluidounces WATER 13¾ fluidounces	Prot. .75 .75 Fat 1.00 1.01 Carb. 2.00 2.03 Salts .19 Water <u>96.02</u> <u>100.00</u>	6.3
8	202 MELLIN'S FOOD 121.5 grains, or 1 level tablespoonful and ½ level teaspoonful FRESH MILK 5½ fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 10 fluidounces	Prot. 1.50 1.48 Fat 1.50 1.50 Carb. 3.00 3.05 Salts .33 Water <u>93.64</u> <u>100.00</u>	9.9

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
8	211		
	MELLIN'S FOOD 121.5 grains, or 1 level tablespoonful and ½ level teaspoonful	Prot. 1.50 ACTUAL 1.46 Fat 2.00 2.01 Carb. 3.00 3.02 Salts .33 Water <u>93.18</u> <u>100.00</u>	11.2
	FRESH MILK 3 fluidounces TOP MILK (7% Fat) 3 fluidounces WATER 10 fluidounces		
13	354		
	MELLIN'S FOOD 121.5 grains, or 1 level tablespoonful and ½ level teaspoonful	Prot. 2.25 2.22 Fat 2.50 2.50 Carb. 4.00 4.05 Salts .48 Water <u>90.75</u> <u>100.00</u>	15.
	FRESH MILK 8 fluidounces TOP MILK (7% Fat) 1½ fluidounces WATER 6½ fluidounces		
4	81		
	MELLIN'S FOOD 138 grains, or 1 level tablespoonful and 1 level teaspoonful	Prot. 1.00 .95 Fat 1.00 1.02 Carb. 2.50 2.49 Salts .23 Water <u>95.31</u> <u>100.00</u>	7.1
	FRESH MILK 2½ fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 12½ fluidounces		
10	265		
	MELLIN'S FOOD 138 grains, or 1 level tablespoonful and 1 level teaspoonful	Prot. 1.75 1.73 Fat 2.00 2.01 Carb. 3.50 3.53 Salts .39 Water <u>92.34</u> <u>100.00</u>	12.3
	FRESH MILK 5¾ fluidounces TOP MILK (7% Fat) 1¾ fluidounces WATER 8¾ fluidounces		

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
15	392 MELLIN'S FOOD 138 grains, or 1 level tablespoonful and 1 level teaspoonful FRESH MILK 8 fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 5¼ fluidounces	Prot. 2.50 Fat 3.00 Carb. 4.50 Salts .54 Water <u>89.38</u>	2.50 3.03 4.55 . <u>100.00</u>		17.5
12	312 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoons FRESH MILK 7¾ fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 7¾ fluidounces	Prot. 2.00 Fat 2.00 Carb. 4.00 Salts .45 Water <u>91.52</u>	2.00 2.00 4.03 .45 <u>100.00</u>		13.3
12	319 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoons FRESH MILK 5¼ fluidounces TOP MILK (7% Fat) 3 fluidounces WATER 7¾ fluidounces	Prot. 2.00 Fat 2.50 Carb. 4.00 Salts .44 Water <u>91.07</u>	1.98 2.51 4.00 .44 <u>100.00</u>		14.6
16	425 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoons FRESH MILK 6 fluidounces TOP MILK (7% Fat) 6 fluidounces WATER 4 fluidounces	Prot. 2.75 Fat 4.00 Carb. 5.00 Salts .60 Water <u>87.64</u>	2.76 3.96 5.04 .60 <u>100.00</u>		21.2

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
18	472 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoonfuls FRESH MILK 12½ fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER ¾ fluidounce	ACTUAL Prot. 3.50 3.49 Fat 4.00 3.99 Carb. 6.00 6.01 Salts .74 Water <u>85.77</u> <u>100.00</u>	23.6
6	147 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoonfuls FRESH MILK 2¾ fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 11¼ fluidounces	Prot. 1.25 1.24 Fat 1.50 1.51 Carb. 3.00 3.01 Salts .29 Water <u>93.95</u> <u>100.00</u>	9.6
7	156 MELLIN'S FOOD 154.5 grains, or 1 level tablespoonful and 1½ level teaspoonfuls FRESH MILK ¾ fluidounce TOP MILK (7% Fat) 4¾ fluidounces WATER 11½ fluidounces	Prot. 1.25 1.25 Fat 2.00 2.00 Carb. 3.00 3.02 Salts .30 Water <u>93.43</u> <u>100.00</u>	11.
2	7 MELLIN'S FOOD 157.5 grains, or 1½ level tablespoonfuls FRESH MILK ¾ fluidounce TOP MILK (7% Fat) 1 fluidounce WATER 14¾ fluidounces	Prot. .50 .49 Fat .50 .50 Carb. 2.00 2.04 Salts .14 Water <u>96.83</u> <u>100.00</u>	4.5

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
3	40 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK ½ fluidounce TOP MILK (7% Fat) 2 fluidounces WATER 13½ fluidounces	ACTUAL Prot. .75 .77 Fat 1.00 .99 Carb. 2.50 2.53 Salts .20 Water 95.51 <hr/> 100.00	6.9
13	355 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK 7¼ fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 6¾ fluidounces	Prot. 2.25 2.22 Fat 2.50 2.53 Carb. 4.50 4.46 Salts .49 Water 90.30 <hr/> 100.00	15.6
14	361 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK 5½ fluidounces TOP MILK (7% Fat) 4½ fluidounces WATER 6½ fluidounces	Prot. 2.25 2.26 Fat 3.00 3.04 Carb. 4.50 4.51 Salts .50 Water 89.69 <hr/> 100.00	17.2
17	447 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls FRESH MILK 8 fluidounces TOP MILK (7% Fat) 5 fluidounces WATER 3 fluidounces	Prot. 3.00 2.99 Fat 4.00 3.97 Carb. 5.50 5.49 Salts .65 Water 86.90 <hr/> 100.00	22.2

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
	203				
8	MELLIN'S FOOD $1\frac{1}{2}$ grains, or 1 level tablespoonful and 2 level teaspoonfuls	Prot.	1.50	1.48	10.5
	FRESH MILK $4\frac{1}{4}$ fluidounces	Fat	1.50	1.53	
	TOP MILK (7% Fat) 1 fluidounce	Carb.	3.50	3.48	
	WATER $10\frac{1}{4}$ fluidounces	Salts		.35	
		Water		<u>93.16</u>	
				<u>100.00</u>	
	212				
8	MELLIN'S FOOD $1\frac{1}{2}$ grains, or 1 level tablespoonful and 2 level teaspoonfuls	Prot.	1.50	1.52	12.
	FRESH MILK 3 fluidounces	Fat	2.00	2.00	
	TOP MILK (7% Fat) 3 fluidounces	Carb.	3.50	3.53	
	WATER 10 fluidounces	Salts		.35	
		Water		<u>92.60</u>	
				<u>100.00</u>	
	82				
4	MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2 $\frac{1}{2}$ level teaspoonfuls	Prot.	1.00	1.01	7.9
	FRESH MILK $2\frac{1}{2}$ fluidounces	Fat	1.00	1.02	
	TOP MILK (7% Fat) 1 fluidounce	Carb.	3.00	3.00	
	WATER $12\frac{1}{2}$ fluidounces	Salts		.26	
		Water		<u>94.71</u>	
				<u>100.00</u>	
	266				
10	MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2 $\frac{1}{2}$ level teaspoonfuls	Prot.	1.75	1.76	13.
	FRESH MILK 5 fluidounces	Fat	2.00	2.02	
	TOP MILK (7% Fat) 2 fluidounces	Carb.	4.00	3.99	
	WATER 9 fluidounces	Salts		.41	
		Water		<u>91.82</u>	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
11	273 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $2\frac{1}{2}$ fluidounces TOP MILK (7% Fat) $4\frac{1}{2}$ fluidounces WATER 9 fluidounces	PROT. 1.75 1.74 FAT 2.50 2.52 CARB. 4.00 3.96 SALTS .40 WATER <u>91.38</u> <u>100.00</u>	ACTUAL 14.4
15	393 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $7\frac{1}{2}$ fluidounces TOP MILK (7% Fat) 3 fluidounces WATER $5\frac{1}{2}$ fluidounces	PROT. 2.50 2.49 FAT 3.00 3.00 CARB. 5.00 4.97 SALTS .55 WATER <u>88.99</u> <u>100.00</u>	18.1
15	398 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $5\frac{1}{2}$ fluidounces TOP MILK (7% Fat) $5\frac{1}{4}$ fluidounces WATER $5\frac{1}{4}$ fluidounces	PROT. 2.50 2.53 FAT 3.50 3.51 CARB. 5.00 5.01 SALTS .56 WATER <u>88.39</u> <u>100.00</u>	19.6
15	403 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $3\frac{1}{4}$ fluidounces TOP MILK (7% Fat) $7\frac{1}{2}$ fluidounces WATER $5\frac{1}{4}$ fluidounces	PROT. 2.50 2.51 FAT 4.00 3.97 CARB. 5.00 4.99 SALTS .56 WATER <u>87.97</u> <u>100.00</u>	20.9

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
17	459 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $12\frac{1}{4}$ fluidounces TOP MILK (7% Fat) $1\frac{1}{4}$ fluidounces WATER $1\frac{1}{8}$ fluidounces	ACTUAL Prot. 3.25 3.27 Fat 3.50 3.48 Carb. 6.00 5.99 Salts .71 Water <u>86.55</u> <u>100.00</u>	21.8
18	462 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $10\frac{3}{4}$ fluidounces TOP MILK (7% Fat) $3\frac{1}{4}$ fluidounces WATER $1\frac{1}{4}$ fluidounces	Prot. 3.25 3.27 Fat 4.00 4.01 Carb. 6.00 6.00 Salts .71 Water <u>86.01</u> <u>100.00</u>	23.4
5	101 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $\frac{3}{4}$ fluidounce TOP MILK (10% Fat) 3 fluidounces WATER $12\frac{1}{4}$ fluidounces	Prot. 1.00 1.03 Fat 2.00 2.04 Carb. 3.00 3.02 Salts .26 Water <u>93.65</u> <u>100.00</u>	10.8
2	8 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK $\frac{1}{2}$ fluidounce TOP MILK (13% Fat) $\frac{1}{2}$ fluidounce WATER 15 fluidounces	Prot. .50 .50 Fat .50 .52 Carb. 2.50 2.50 Salts .16 Water <u>96.32</u> <u>100.00</u>	5.2

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
12	313 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 7 fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 8 fluidounces	Prot. 2.00 ACTUAL 2.00 Fat 2.00 2.03 Carb. 4.50 4.50 Salts .46 Water <u>91.01</u> <u>100.00</u>	14.
12	320 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 4½ fluidounces TOP MILK (7% Fat) 3½ fluidounces WATER 8 fluidounces	Prot. 2.00 1.99 Fat 2.50 2.54 Carb. 4.50 4.48 Salts .46 Water <u>90.53</u> <u>100.00</u>	15.4
12	326 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 2 fluidounces TOP MILK (7% Fat) 6 fluidounces WATER 8 fluidounces	Prot. 2.00 1.97 Fat 3.00 3.04 Carb. 4.50 4.45 Salts .46 Water <u>90.08</u> <u>100.00</u>	16.8
16	426 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 5 fluidounces TOP MILK (7% Fat) 6¾ fluidounces WATER 4¼ fluidounces	Prot. 2.75 2.75 Fat 4.00 4.03 Carb. 5.50 5.50 Salts .61 Water <u>87.11</u> <u>100.00</u>	22.1

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
18	473 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 12½ fluidounces TOP MILK (7% Fat) 2¾ fluidounces WATER ¾ fluidounce	ACTUAL Prot. 3.50 3.51 Fat 4.00 3.99 Carb. 6.50 6.51 Salts .76 Water <u>85.23</u> <u>100.00</u>	24.4
6	I48 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK 2¼ fluidounces TOP MILK (7% Fat) 2¼ fluidounces WATER 11½ fluidounces	Prot. 1.25 1.25 Fat 1.50 1.50 Carb. 3.50 3.50 Salts .31 Water <u>93.44</u> <u>100.00</u>	10.2
7	I57 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls FRESH MILK ¾ fluidounce TOP MILK (7% Fat) 4½ fluidounces WATER 11¾ fluidounces	Prot. 1.25 1.28 Fat 2.00 2.01 Carb. 3.50 3.55 Salts .32 Water <u>92.84</u> <u>100.00</u>	11.8
18	470 MELLIN'S FOOD 214.5 grains, or 6½ level teaspoonfuls FRESH MILK 14¾ fluidounces TOP MILK (7% Fat) ¾ fluidounce WATER 1 fluidounce	Prot. 3.50 3.48 Fat 3.50 3.51 Carb. 6.50 6.50 Salts .76 Water <u>85.75</u> <u>100.00</u>	23.

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

Page	PROPORTIONS	COMPOSITION	CALORIES
			PER FLUID OUNCE
3	33		
	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful	Prot. .75 .74 Fat .50 .52 Carb. 3.00 2.97 Salts .22 Water <u>95.55</u> <u>100.00</u>	6.1
	FRESH MILK 1½ fluidounces		
	TOP MILK (7% Fat) ¾ fluidounce		
	WATER 14 fluidounces		
8	204		
	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful	Prot. 1.50 1.49 Fat 1.50 1.52 Carb. 4.00 3.96 Salts .36 Water <u>92.67</u> <u>100.00</u>	11.2
	FRESH MILK 4½ fluidounces		
	TOP MILK (7% Fat) 1½ fluidounces		
	WATER 10½ fluidounces		
8	213		
	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful	Prot. 1.50 1.52 Fat 2.00 2.03 Carb. 4.00 4.01 Salts .37 Water <u>92.07</u> <u>100.00</u>	12.8
	FRESH MILK 2½ fluidounces		
	TOP MILK (7% Fat) 3½ fluidounces		
	WATER 10½ fluidounces		
14	362		
	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful	Prot. 2.25 2.26 Fat 3.00 3.01 Carb. 5.00 4.98 Salts .52 Water <u>89.23</u> <u>100.00</u>	17.9
	FRESH MILK 4½ fluidounces		
	TOP MILK (7% Fat) 4½ fluidounces		
	WATER 6½ fluidounces		

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
14	367	Prot.	2.25	2.24	
	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful	Fat	3.50	3.52	19.2
	FRESH MILK 2½ fluidounces	Carb.	5.00	4.96	
	TOP MILK (7% Fat) 7 fluidounces	Salts		.52	
	WATER 6½ fluidounces	Water		88.76	
				<hr/> <u>100.00</u>	
14	372	Prot.	2.25	2.28	
	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful	Fat	4.00	3.98	20.7
	FRESH MILK ½ fluidounce	Carb.	5.00	5.01	
	TOP MILK (7% Fat) 9 fluidounces	Salts		.52	
	WATER 6½ fluidounces	Water		88.21	
				<hr/> <u>100.00</u>	
17	440	Prot.	3.00	3.02	
	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful	Fat	3.00	2.98	20.2
	FRESH MILK 12½ fluidounces	Carb.	6.00	6.00	
	TOP MILK (7% Fat) ½ fluidounce	Salts		.67	
	WATER 3½ fluidounces	Water		87.33	
				<hr/> <u>100.00</u>	
17	443	Prot.	3.00	3.01	
	MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful	Fat	3.50	3.48	21.6
	FRESH MILK 9¾ fluidounces	Carb.	6.00	5.97	
	TOP MILK (7% Fat) 3 fluidounces	Salts		.67	
	WATER 3½ fluidounces	Water		86.87	
				<hr/> <u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
17	448 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $7\frac{3}{8}$ fluidounces TOP MILK (7% Fat) $5\frac{1}{2}$ fluidounces WATER $3\frac{3}{8}$ fluidounces	ACTUAL Prot. 3.00 3.01 Fat 4.00 4.01 Carb. 6.00 5.98 Salts .67 Water <u>86.33</u> <u>100.00</u>	23.1
3	47 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{1}{2}$ fluidounce TOP MILK (13% Fat) $1\frac{3}{4}$ fluidounces WATER $13\frac{3}{4}$ fluidounces	Prot. .75 .76 Fat 1.50 1.52 Carb. 3.00 2.99 Salts .22 Water <u>94.51</u> <u>100.00</u>	9.
13	356 MELLIN'S FOOD 237 grains, or 1 level tablespoonful and 4 level teaspoonfuls FRESH MILK $6\frac{3}{4}$ fluidounces TOP MILK (7% Fat) $2\frac{1}{4}$ fluidounces WATER 7 fluidounces	Prot. 2.25 2.24 Fat 2.50 2.50 Carb. 5.00 5.04 Salts .52 Water <u>89.70</u> <u>100.00</u>	16.4
4	83 MELLIN'S FOOD 243 grains, or 2 level tablespoonfuls and 1 level teaspoonful FRESH MILK $1\frac{3}{4}$ fluidounces TOP MILK (7% Fat) $1\frac{1}{2}$ fluidounces WATER $12\frac{3}{4}$ fluidounces	Prot. 1.00 1.02 Fat 1.00 1.05 Carb. 3.50 3.48 Salts .28 Water <u>94.17</u> <u>100.00</u>	8.7

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
5	92 MELLIN'S FOOD 243 grains, or 2 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1 $\frac{1}{4}$ fluidounces TOP MILK (10% Fat) 2 fluidounces WATER 12 $\frac{3}{4}$ fluidounces	ACTUAL Prot. 1.00 1.01 Fat 1.50 1.52 Carb. 3.50 3.46 Salts .27 Water 93.74 <hr/> 100.00	10.
5	102 MELLIN'S FOOD 243 grains, or 2 level tablespoonfuls and 1 level teaspoonful FRESH MILK $\frac{1}{2}$ fluidounce TOP MILK (10% Fat) 3 fluidounces WATER 12 $\frac{1}{2}$ fluidounces	Prot. 1.00 1.04 Fat 2.00 1.97 Carb. 3.50 3.51 Salts .28 Water 93.20 <hr/> 100.00	11.3
11	274 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4 $\frac{1}{2}$ level teaspoonsfuls FRESH MILK 1 $\frac{1}{4}$ fluidounces TOP MILK (7% Fat) 5 fluidounces WATER 9 $\frac{1}{4}$ fluidounces	Prot. 1.75 1.76 Fat 2.50 2.55 Carb. 4.50 4.54 Salts .43 Water 90.72 <hr/> 100.00	15.3
11	280 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4 $\frac{1}{2}$ level teaspoonsfuls FRESH MILK 3 fluidounces TOP MILK (10% Fat) 3 $\frac{3}{4}$ fluidounces WATER 9 $\frac{1}{4}$ fluidounces	Prot. 1.75 1.74 Fat 3.00 2.98 Carb. 4.50 4.52 Salts .42 Water 90.34 <hr/> 100.00	16.5

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID. OUNCE
			ACTUAL		
15	394 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 6¾ fluidounces TOP MILK (7% Fat) 3½ fluidounces WATER 5¾ fluidounces	Prot.	2.50	2.51	
		Fat	3.00	3.02	19.
		Carb.	5.50	5.53	
		Salts		.58	
		Water		88.36	
				100.00	
15	399 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 4¾ fluidounces TOP MILK (7% Fat) 6 fluidounces WATER 5¾ fluidounces	Prot.	2.50	2.49	
		Fat	3.50	3.53	20.4
		Carb.	5.50	5.51	
		Salts		.57	
		Water		87.90	
				100.00	
15	404 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 2 fluidounces TOP MILK (7% Fat) 8¾ fluidounces WATER 5¾ fluidounces	Prot.	2.50	2.47	
		Fat	4.00	3.98	21.6
		Carb.	5.50	5.49	
		Salts		.57	
		Water		87.49	
				100.00	
17	460 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 11¾ fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 2¼ fluidounces	Prot.	3.25	3.25	
		Fat	3.50	3.49	22.7
		Carb.	6.50	6.51	
		Salts		.72	
		Water		86.03	
				100.00	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
			ACTUAL		
18	463 MELLIN'S FOOD 253.5 grains, or 1 level tablespoonful and 4½ level teaspoonfuls FRESH MILK 9½ fluidounces TOP MILK (7% Fat) 4½ fluidounces WATER 2½ fluidounces	Prot.	3.25	3.23	24.1
		Fat	4.00	3.99	
		Carb.	6.50	6.49	
		Salts	.72		
		Water	85.57		
			100.00		
10	267 MELLIN'S FOOD 259.5 grains, or 2 level tablespoonfuls and 1½ level teaspoonfuls FRESH MILK 3¾ fluidounces TOP MILK (7% Fat) 2¾ fluidounces WATER 9½ fluidounces	Prot.	1.75	1.73	13.8
		Fat	2.00	2.04	
		Carb.	4.50	4.55	
		Salts	.42		
		Water	91.26		
			100.00		
13	337 MELLIN'S FOOD 270 grains, or 1 level tablespoonful and 5 level teaspoonfuls FRESH MILK 2½ fluidounces TOP MILK (10% Fat) 5¾ fluidounces WATER 8 fluidounces	Prot.	2.00	1.99	20.5
		Fat	4.00	4.02	
		Carb.	5.00	5.00	
		Salts	.48		
		Water	88.51		
			100.00		
16	427 MELLIN'S FOOD 270 grains, or 1 level tablespoonful and 5 level teaspoonfuls FRESH MILK 4½ fluidounces TOP MILK (7% Fat) 7 fluidounces WATER 4½ fluidounces	Prot.	2.75	2.76	22.8
		Fat	4.00	3.99	
		Carb.	6.00	6.00	
		Salts	.63		
		Water	86.62		
			100.00		

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
6	I40 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 3½ fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 12 fluidounces	ACTUAL Prot. 1.25 1.23 Fat 1.00 1.02 Carb. 4.00 4.03 Salts .33 Water <u>93.39</u> <u>100.00</u>	9.6
6	I49 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1 fluidounce TOP MILK (7% Fat) 3 fluidounces WATER 12 fluidounces	Prot. 1.25 1.21 Fat 1.50 1.52 Carb. 4.00 4.01 Salts .32 Water <u>92.94</u> <u>100.00</u>	11.
7	I58 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 1½ fluidounces TOP MILK (10% Fat) 2¾ fluidounces WATER 11¾ fluidounces	Prot. 1.25 1.25 Fat 2.00 2.03 Carb. 4.00 4.06 Salts .33 Water <u>92.33</u> <u>100.00</u>	12.5
7	I65 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK ¼ fluidounce TOP MILK (10% Fat) 4 fluidounces WATER 11¾ fluidounces	Prot. 1.25 1.23 Fat 2.50 2.51 Carb. 4.00 4.03 Salts .33 Water <u>91.90</u> <u>100.00</u>	13.9

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
12	314		
12	MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls	Prot. 2.00 1.97 Fat 2.00 2.01 Carb. 5.00 5.01 Salts .47 Water <u>90.54</u> <u>100.00</u>	14.7
	FRESH MILK 6 fluidounces		
	TOP MILK (7% Fat) 1½ fluidounces		
	WATER 8½ fluidounces		
12	321		
12	MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls	Prot. 2.00 2.00 Fat 2.50 2.51 Carb. 5.00 5.05 Salts .49 Water <u>89.95</u> <u>100.00</u>	16.2
	FRESH MILK 4 fluidounces		
	TOP MILK (7% Fat) 3¾ fluidounces		
	WATER 8¼ fluidounces		
12	327		
12	MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls	Prot. 2.00 1.98 Fat 3.00 3.02 Carb. 5.00 5.03 Salts .48 Water <u>89.49</u> <u>100.00</u>	17.6
	FRESH MILK 1½ fluidounces		
	TOP MILK (7% Fat) 6¼ fluidounces		
	WATER 8¾ fluidounces		
13	332		
13	MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls	Prot. 2.00 1.97 Fat 3.50 3.48 Carb. 5.00 5.01 Salts .47 Water <u>89.07</u> <u>100.00</u>	18.9
	FRESH MILK 3¾ fluidounces		
	TOP MILK (10% Fat) 4½ fluidounces		
	WATER 8¼ fluidounces		

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
			ACTUAL
16	419 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 9 fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 4¾ fluidounces	Prot. 2.75 Fat 3.00 Carb. 6.00 Salts .63 Water 87.60 <hr/>	2.75 2.99 6.03 .63 <hr/> 19.9 100.00
16	422 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 6½ fluidounces TOP MILK (7% Fat) 4¾ fluidounces WATER 4¾ fluidounces	Prot. 2.75 Fat 3.50 Carb. 6.00 Salts .63 Water 87.15 <hr/>	2.73 3.48 6.01 .63 <hr/> 21.3 100.00
18	471 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 13¼ fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 1¼ fluidounces	Prot. 3.50 Fat 3.50 Carb. 7.00 Salts .78 Water 85.24 <hr/>	3.48 3.50 7.00 .78 <hr/> 23.8 100.00
18	474 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls FRESH MILK 11½ fluidounces TOP MILK (7% Fat) 3½ fluidounces WATER 1½ fluidounces	Prot. 3.50 Fat 4.00 Carb. 7.00 Salts .78 Water 84.69 <hr/>	3.49 4.02 7.02 .78 <hr/> 25.3 100.00

F o r m u l a s

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
	221		
9	MELLIN'S FOOD 286.5 grains, or 1 level tablespoonful and 5½ level teaspoonfuls FRESH MILK 2½ fluidounces TOP MILK (10% Fat) 3½ fluidounces WATER 10½ fluidounces	Prot. 1.50 1.52 Fat 2.50 2.50 Carb. 4.50 4.50 Salts .39 Water <u>91.09</u> <u>100.00</u>	14.8
	227		
9	MELLIN'S FOOD 286.5 grains, or 1 level tablespoonful and 5½ level teaspoonfuls FRESH MILK 1 fluidounce TOP MILK (10% Fat) 4½ fluidounces WATER 10½ fluidounces	Prot. 1.50 1.50 Fat 3.00 2.98 Carb. 4.50 4.48 Salts .38 Water <u>90.66</u> <u>100.00</u>	16.2
	34		
3	MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 1¼ fluidounces TOP MILK (7% Fat) ½ fluidounce WATER 14¼ fluidounces	Prot. .75 .77 Fat .50 .51 Carb. 3.50 3.56 Salts .24 Water <u>94.92</u> <u>100.00</u>	6.9
	42		
3	MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK ¾ fluidounce TOP MILK (10% Fat) 1½ fluidounces WATER 14¼ fluidounces	Prot. .75 .75 Fat 1.00 .98 Carb. 3.50 3.54 Salts .24 Water <u>94.49</u> <u>100.00</u>	8.2

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
15	400 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 3½ fluidounces TOP MILK (7% Fat) 6¼ fluidounces WATER 6 fluidounces	Prot. 2.50 2.50 Fat 3.50 3.49 Carb. 6.00 6.03 Salts .59 Water <u>87.39</u> <u>100.00</u>	ACTUAL 21.1
15	405 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 1¼ fluidounces TOP MILK (7% Fat) 8¾ fluidounces WATER 6 fluidounces	Prot. 2.50 2.48 Fat 4.00 3.99 Carb. 6.00 6.00 Salts .59 Water <u>86.94</u> <u>100.00</u>	22.5
17	461 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 11 fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 2½ fluidounces	Prot. 3.25 3.25 Fat 3.50 3.51 Carb. 7.00 7.02 Salts .74 Water <u>85.48</u> <u>100.00</u>	23.6
18	464 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK 8½ fluidounces TOP MILK (7% Fat) 5 fluidounces WATER 2½ fluidounces	Prot. 3.25 3.23 Fat 4.00 4.01 Carb. 7.00 6.99 Salts .74 Water <u>85.03</u> <u>100.00</u>	25.

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE																					
8	<p style="text-align: center;">205</p> <p>MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK $3\frac{1}{4}$ fluidounces</p> <p>TOP MILK (7% Fat) $1\frac{1}{2}$ fluidounces</p> <p>WATER $10\frac{3}{4}$ fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th><th style="text-align: right;">ACTUAL</th><th></th></tr> </thead> <tbody> <tr> <td>Prot.</td><td style="text-align: right;">1.50</td><td style="text-align: right;">1.51</td></tr> <tr> <td>Fat</td><td style="text-align: right;">1.50</td><td style="text-align: right;">1.50</td></tr> <tr> <td>Carb.</td><td style="text-align: right;">4.50</td><td style="text-align: right;">4.54</td></tr> <tr> <td>Salts</td><td></td><td style="text-align: right;">.39</td></tr> <tr> <td>Water</td><td></td><td style="text-align: right;"><u>92.06</u></td></tr> <tr> <td></td><td></td><td style="text-align: right;"><u>100.00</u></td></tr> </tbody> </table>		ACTUAL		Prot.	1.50	1.51	Fat	1.50	1.50	Carb.	4.50	4.54	Salts		.39	Water		<u>92.06</u>			<u>100.00</u>	
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9	<p style="text-align: center;">214</p> <p>MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK 1 fluidounce</p> <p>TOP MILK (7% Fat) $4\frac{1}{4}$ fluidounces</p> <p>WATER $10\frac{3}{4}$ fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th><th style="text-align: right;">ACTUAL</th><th></th></tr> </thead> <tbody> <tr> <td>Prot.</td><td style="text-align: right;">1.50</td><td style="text-align: right;">1.49</td></tr> <tr> <td>Fat</td><td style="text-align: right;">2.00</td><td style="text-align: right;">2.05</td></tr> <tr> <td>Carb.</td><td style="text-align: right;">4.50</td><td style="text-align: right;">4.51</td></tr> <tr> <td>Salts</td><td></td><td style="text-align: right;">.38</td></tr> <tr> <td>Water</td><td></td><td style="text-align: right;"><u>91.57</u></td></tr> <tr> <td></td><td></td><td style="text-align: right;"><u>100.00</u></td></tr> </tbody> </table>		ACTUAL		Prot.	1.50	1.49	Fat	2.00	2.05	Carb.	4.50	4.51	Salts		.38	Water		<u>91.57</u>			<u>100.00</u>	13.5
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13	<p style="text-align: center;">357</p> <p>MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK 6 fluidounces</p> <p>TOP MILK (7% Fat) $2\frac{1}{4}$ fluidounces</p> <p>WATER $7\frac{3}{4}$ fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th><th style="text-align: right;">ACTUAL</th><th></th></tr> </thead> <tbody> <tr> <td>Prot.</td><td style="text-align: right;">2.25</td><td style="text-align: right;">2.24</td></tr> <tr> <td>Fat</td><td style="text-align: right;">2.50</td><td style="text-align: right;">2.53</td></tr> <tr> <td>Carb.</td><td style="text-align: right;">5.50</td><td style="text-align: right;">5.50</td></tr> <tr> <td>Salts</td><td></td><td style="text-align: right;">.53</td></tr> <tr> <td>Water</td><td></td><td style="text-align: right;"><u>89.20</u></td></tr> <tr> <td></td><td></td><td style="text-align: right;"><u>100.00</u></td></tr> </tbody> </table>		ACTUAL		Prot.	2.25	2.24	Fat	2.50	2.53	Carb.	5.50	5.50	Salts		.53	Water		<u>89.20</u>			<u>100.00</u>	17.2
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		<u>100.00</u>																						
14	<p style="text-align: center;">363</p> <p>MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK 4 fluidounces</p> <p>TOP MILK (7% Fat) 5 fluidounces</p> <p>WATER 7 fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th><th style="text-align: right;">ACTUAL</th><th></th></tr> </thead> <tbody> <tr> <td>Prot.</td><td style="text-align: right;">2.25</td><td style="text-align: right;">2.27</td></tr> <tr> <td>Fat</td><td style="text-align: right;">3.00</td><td style="text-align: right;">3.03</td></tr> <tr> <td>Carb.</td><td style="text-align: right;">5.50</td><td style="text-align: right;">5.55</td></tr> <tr> <td>Salts</td><td></td><td style="text-align: right;">.54</td></tr> <tr> <td>Water</td><td></td><td style="text-align: right;"><u>88.61</u></td></tr> <tr> <td></td><td></td><td style="text-align: right;"><u>100.00</u></td></tr> </tbody> </table>		ACTUAL		Prot.	2.25	2.27	Fat	3.00	3.03	Carb.	5.50	5.55	Salts		.54	Water		<u>88.61</u>			<u>100.00</u>	18.8
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Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
		ACTUAL			
14	368 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 1¾ fluidounces TOP MILK (7% Fat) 7¼ fluidounces WATER 7 fluidounces	Prot.	2.25	2.26	20.
		Fat	3.50	3.49	
		Carb.	5.50	5.53	
		Salts	.54		
		Water	88.18	<u>100.00</u>	
14	373 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 3¾ fluidounces TOP MILK (10% Fat) 5¾ fluidounces WATER 7 fluidounces	Prot.	2.25	2.24	21.6
		Fat	4.00	4.04	
		Carb.	5.50	5.50	
		Salts	.53		
		Water	87.69	<u>100.00</u>	
17	441 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 11¾ fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 3¾ fluidounces	Prot.	3.00	3.00	21.
		Fat	3.00	2.98	
		Carb.	6.50	6.51	
		Salts	.69		
		Water	86.82	<u>100.00</u>	
17	444 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 9 fluidounces TOP MILK (7% Fat) 3½ fluidounces WATER 3½ fluidounces	Prot.	3.00	3.01	22.5
		Fat	3.50	3.50	
		Carb.	6.50	6.52	
		Salts	.69		
		Water	86.28	<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
17	449 MELLIN'S FOOD 292.5 grains, or 2 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 6½ fluidounces TOP MILK (7% Fat) 6 fluidounces WATER 3½ fluidounces	ACTUAL Prot. 3.00 2.99 Fat 4.00 4.00 Carb. 6.50 6.50 Salts .68 Water <u>85.83</u> <u>100.00</u>	23.9
11	291 MELLIN'S FOOD 309 grains, or 2 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK ¾ fluidounce TOP MILK (10% Fat) 6½ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.76 Fat 4.00 4.01 Carb. 5.00 5.01 Salts .44 Water <u>88.78</u> <u>100.00</u>	20.2
4	84 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK ¾ fluidounce TOP MILK (7% Fat) 2 fluidounces WATER 13¾ fluidounces	Prot. 1.00 1.00 Fat 1.00 1.03 Carb. 4.00 4.05 Salts .29 Water <u>93.63</u> <u>100.00</u>	9.4
5	93 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK ¾ fluidounce TOP MILK (10% Fat) 2¾ fluidounces WATER 13¾ fluidounces	Prot. 1.00 .98 Fat 1.50 1.49 Carb. 4.00 4.03 Salts .29 Water <u>93.21</u> <u>100.00</u>	10.7

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
5	103 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK $\frac{1}{2}$ fluidounce TOP MILK (13% Fat) $2\frac{1}{2}$ fluidounces WATER $13\frac{1}{4}$ fluidounces	ACTUAL Prot. 1.00 .96 Fat 2.00 2.04 Carb. 4.00 4.00 Salts .28 Water $\frac{92.72}{100.00}$	12.2
10	260 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK $5\frac{1}{4}$ fluidounces TOP MILK (7% Fat) $\frac{1}{2}$ fluidounce WATER $9\frac{1}{4}$ fluidounces	Prot. 1.75 1.75 Fat 1.50 1.52 Carb. 5.00 5.05 Salts .44 Water $\frac{91.24}{100.00}$	13.1
10	268 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK $3\frac{1}{4}$ fluidounces TOP MILK (7% Fat) 3 fluidounces WATER $9\frac{1}{4}$ fluidounces	Prot. 1.75 1.74 Fat 2.00 2.02 Carb. 5.00 5.02 Salts .44 Water $\frac{90.78}{100.00}$	14.5
11	275 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls FRESH MILK $\frac{3}{4}$ fluidounce TOP MILK (7% Fat) $5\frac{1}{2}$ fluidounces WATER $9\frac{1}{4}$ fluidounces	Prot. 1.75 1.72 Fat 2.50 2.52 Carb. 5.00 5.00 Salts .44 Water $\frac{90.32}{100.00}$	15.9

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

Page	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
			ACTUAL		
	281				
11	MELLIN'S FOOD 3½ grains, or 3 level tablespoonfuls	Prot.	1.75	1.75	
	FRESH MILK 2½ fluidounces	Fat	3.00	3.00	17.4
	TOP MILK (10% Fat) 4 fluidounces	Carb.	5.00	5.05	
	WATER 9½ fluidounces	Salts		.44	
		Water		89.76	
				<u>100.00</u>	
	286				
11	MELLIN'S FOOD 3½ grains, or 3 level tablespoonfuls	Prot.	1.75	1.73	
	FRESH MILK 1¼ fluidounces	Fat	3.50	3.48	18.7
	TOP MILK (10% Fat) 5¼ fluidounces	Carb.	5.00	5.02	
	WATER 9½ fluidounces	Salts		.44	
		Water		89.33	
				<u>100.00</u>	
	389				
15	MELLIN'S FOOD 3½ grains, or 3 level tablespoonfuls	Prot.	2.50	2.48	
	FRESH MILK 8¼ fluidounces	Fat	2.50	2.49	18.2
	TOP MILK (7% Fat) 1½ fluidounces	Carb.	6.00	6.00	
	WATER 6¼ fluidounces	Salts		.59	
		Water		88.44	
				<u>100.00</u>	
	395				
15	MELLIN'S FOOD 3½ grains, or 3 level tablespoonfuls	Prot.	2.50	2.49	
	FRESH MILK 5¾ fluidounces	Fat	3.00	3.02	19.7
	TOP MILK (7% Fat) 4 fluidounces	Carb.	6.00	6.01	
	WATER 6⅓ fluidounces	Salts		.59	
		Water		87.89	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
6	I41 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 3 fluidounces TOP MILK (7% Fat) $\frac{3}{4}$ fluidounce WATER 12 $\frac{1}{4}$ fluidounces	ACTUAL Prot. 1.25 1.24 Fat 1.00 1.01 Carb. 4.50 4.51 Salts .35 Water <u>92.89</u> <u>100.00</u>	10.2
6	I50 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{3}{8}$ fluidounce TOP MILK (7% Fat) 3 fluidounces WATER 12 $\frac{1}{8}$ fluidounces	Prot. 1.25 1.25 Fat 1.50 1.49 Carb. 4.50 4.52 Salts .35 Water <u>92.39</u> <u>100.00</u>	11.6
7	I59 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 1 fluidounce TOP MILK (10% Fat) 3 fluidounces WATER 12 fluidounces	Prot. 1.25 1.26 Fat 2.00 2.06 Carb. 4.50 4.53 Salts .35 Water <u>91.80</u> <u>100.00</u>	13.3
7	I66 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 1 $\frac{1}{8}$ fluidounces TOP MILK (13% Fat) 2 $\frac{1}{8}$ fluidounces WATER 12 fluidounces	Prot. 1.25 1.24 Fat 2.50 2.53 Carb. 4.50 4.51 Salts .34 Water <u>91.38</u> <u>100.00</u>	14.6

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
7	172	Prot.	1.25	1.25	
	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful	Fat	3.00	2.98	15.9
	FRESH MILK ½ fluidounce	Carb.	4.50	4.52	
	TOP MILK (13% Fat) 3½ fluidounces	Salts		.35	
	WATER 11½ fluidounces	Water		90.90	
				<u>100.00</u>	
12	315	Prot.	2.00	2.03	
	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful	Fat	2.00	1.99	15.5
	FRESH MILK 6 fluidounces	Carb.	5.50	5.54	
	TOP MILK (7% Fat) 1½ fluidounces	Salts		.50	
	WATER 8½ fluidounces	Water		89.94	
				<u>100.00</u>	
12	322	Prot.	2.00	2.01	
	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful	Fat	2.50	2.49	16.9
	FRESH MILK 3½ fluidounces	Carb.	5.50	5.52	
	TOP MILK (7% Fat) 4 fluidounces	Salts		.50	
	WATER 8½ fluidounces	Water		89.48	
				<u>100.00</u>	
12	328	Prot.	2.00	1.99	
	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and ½ level teaspoonful	Fat	3.00	2.99	18.3
	FRESH MILK 1 fluidounce	Carb.	5.50	5.49	
	TOP MILK (7% Fat) 6½ fluidounces	Salts		.50	
	WATER 8½ fluidounces	Water		89.03	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
13	333 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $2\frac{3}{4}$ fluidounces TOP MILK (10% Fat) $4\frac{1}{4}$ fluidounces WATER $8\frac{1}{4}$ fluidounces	PROT. 2.00 ACTUAL FAT 3.50 3.50 CARB. 5.50 5.47 SALTS .49 WATER 88.57 <hr/> 100.00	19.7
13	338 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $1\frac{1}{4}$ fluidounces TOP MILK (10% Fat) 6 fluidounces WATER $8\frac{1}{4}$ fluidounces	PROT. 2.00 2.00 FAT 4.00 4.03 CARB. 5.50 5.52 SALTS .49 WATER 87.96 <hr/> 100.00	21.3
16	417 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $10\frac{3}{4}$ fluidounces TOP MILK (7% Fat) $\frac{1}{4}$ fluidounce WATER 5 fluidounces	PROT. 2.75 2.76 FAT 2.50 2.51 CARB. 6.50 6.51 SALTS .65 WATER 87.57 <hr/> 100.00	19.3
16	420 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $8\frac{1}{4}$ fluidounces TOP MILK (7% Fat) $2\frac{3}{4}$ fluidounces WATER 5 fluidounces	PROT. 2.75 2.75 FAT 3.00 3.01 CARB. 6.50 6.49 SALTS .64 WATER 87.11 <hr/> 100.00	20.7

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCES
			ACTUAL		
	423				
16	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful	Prot.	2.75	2.75	
	FRESH MILK 6 fluidounces	Fat	3.50	3.51	22.2
	TOP MILK (7% Fat) 5 $\frac{1}{4}$ fluidounces	Carb.	6.50	6.50	
	WATER 4 $\frac{1}{2}$ fluidounces	Salts		.65	
		Water		86.59	
				100.00	
	428				
16	MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful	Prot.	2.75	2.76	
	FRESH MILK 3 $\frac{3}{4}$ fluidounces	Fat	4.00	4.01	23.7
	TOP MILK (7% Fat) 7 $\frac{1}{2}$ fluidounces	Carb.	6.50	6.51	
	WATER 4 $\frac{3}{4}$ fluidounces	Salts		.65	
		Water		86.07	
				100.00	
	43				
3	MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful	Prot.	.75	.76	
	FRESH MILK $\frac{1}{4}$ fluidounce	Fat	1.00	1.05	9.1
	TOP MILK (13% Fat) 1 $\frac{1}{4}$ fluidounces	Carb.	4.00	4.01	
	WATER 14 $\frac{1}{2}$ fluidounces	Salts		.25	
		Water		93.93	
				100.00	
	206				
8	MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful	Prot.	1.50	1.52	
	FRESH MILK 3 fluidounces	Fat	1.50	1.53	12.8
	TOP MILK (7% Fat) 2 fluidounces	Carb.	5.00	5.00	
	WATER 11 fluidounces	Salts		.40	
		Water		91.55	
				100.00	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
9	215 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK $\frac{1}{2}$ fluidounce TOP MILK (7% Fat) $4\frac{1}{2}$ fluidounces WATER 11 fluidounces	Prot. 1.50 ACTUAL Fat 2.00 1.50 Carb. 5.00 2.03 Salts .40 4.98 Water <u>91.09</u> <u>100.00</u>	14.2
9	222 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK $1\frac{1}{4}$ fluidounces TOP MILK (10% Fat) $3\frac{1}{2}$ fluidounces WATER $10\frac{3}{4}$ fluidounces	Prot. 1.50 1.53 Fat 2.50 2.52 Carb. 5.00 5.03 Salts .41 Water <u>90.51</u> <u>100.00</u>	15.7
9	228 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK $\frac{1}{2}$ fluidounce TOP MILK (10% Fat) $4\frac{3}{4}$ fluidounces WATER $10\frac{1}{4}$ fluidounces	Prot. 1.50 1.52 Fat 3.00 3.00 Carb. 5.00 5.01 Salts .40 Water <u>90.07</u> <u>100.00</u>	17.
9	233 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK $1\frac{1}{4}$ fluidounces TOP MILK (13% Fat) $4\frac{1}{4}$ fluidounces WATER $10\frac{1}{4}$ fluidounces	Prot. 1.50 1.50 Fat 3.50 3.50 Carb. 5.00 4.98 Salts .40 Water <u>89.62</u> <u>100.00</u>	18.4

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE																		
9	<p style="text-align: center;">238</p> <p>MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK $\frac{5}{8}$ fluidounce</p> <p>TOP MILK (13% Fat) $4\frac{1}{8}$ fluidounces</p> <p>WATER $10\frac{1}{2}$ fluidounces</p> <hr/>	<p style="text-align: right;">ACTUAL</p> <table> <tr><td>Prot.</td><td>1.50</td><td>1.53</td></tr> <tr><td>Fat</td><td>4.00</td><td>3.98</td></tr> <tr><td>Carb.</td><td>5.00</td><td>5.03</td></tr> <tr><td>Salts</td><td></td><td>.41</td></tr> <tr><td>Water</td><td></td><td><u>89.05</u></td></tr> <tr><td></td><td></td><td><u>100.00</u></td></tr> </table>	Prot.	1.50	1.53	Fat	4.00	3.98	Carb.	5.00	5.03	Salts		.41	Water		<u>89.05</u>			<u>100.00</u>	19.9
Prot.	1.50	1.53																			
Fat	4.00	3.98																			
Carb.	5.00	5.03																			
Salts		.41																			
Water		<u>89.05</u>																			
		<u>100.00</u>																			
13	<p style="text-align: center;">351</p> <p>MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK 8 fluidounces</p> <p>TOP MILK (7% Fat) $\frac{1}{2}$ fluidounce</p> <p>WATER $7\frac{1}{2}$ fluidounces</p> <hr/>	<table> <tr><td>Prot.</td><td>2.25</td><td>2.26</td></tr> <tr><td>Fat</td><td>2.00</td><td>2.01</td></tr> <tr><td>Carb.</td><td>6.00</td><td>5.98</td></tr> <tr><td>Salts</td><td></td><td>.55</td></tr> <tr><td>Water</td><td></td><td><u>89.20</u></td></tr> <tr><td></td><td></td><td><u>100.00</u></td></tr> </table>	Prot.	2.25	2.26	Fat	2.00	2.01	Carb.	6.00	5.98	Salts		.55	Water		<u>89.20</u>			<u>100.00</u>	16.5
Prot.	2.25	2.26																			
Fat	2.00	2.01																			
Carb.	6.00	5.98																			
Salts		.55																			
Water		<u>89.20</u>																			
		<u>100.00</u>																			
13	<p style="text-align: center;">358</p> <p>MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK $5\frac{1}{2}$ fluidounces</p> <p>TOP MILK (7% Fat) $3\frac{1}{2}$ fluidounces</p> <p>WATER $7\frac{1}{2}$ fluidounces</p> <hr/>	<table> <tr><td>Prot.</td><td>2.25</td><td>2.24</td></tr> <tr><td>Fat</td><td>2.50</td><td>2.51</td></tr> <tr><td>Carb.</td><td>6.00</td><td>5.96</td></tr> <tr><td>Salts</td><td></td><td>.55</td></tr> <tr><td>Water</td><td></td><td><u>88.74</u></td></tr> <tr><td></td><td></td><td><u>100.00</u></td></tr> </table>	Prot.	2.25	2.24	Fat	2.50	2.51	Carb.	6.00	5.96	Salts		.55	Water		<u>88.74</u>			<u>100.00</u>	17.8
Prot.	2.25	2.24																			
Fat	2.50	2.51																			
Carb.	6.00	5.96																			
Salts		.55																			
Water		<u>88.74</u>																			
		<u>100.00</u>																			
14	<p style="text-align: center;">364</p> <p>MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK $3\frac{1}{2}$ fluidounces</p> <p>TOP MILK (7% Fat) $5\frac{1}{4}$ fluidounces</p> <p>WATER $7\frac{1}{4}$ fluidounces</p>	<table> <tr><td>Prot.</td><td>2.25</td><td>2.27</td></tr> <tr><td>Fat</td><td>3.00</td><td>3.01</td></tr> <tr><td>Carb.</td><td>6.00</td><td>6.01</td></tr> <tr><td>Salts</td><td></td><td>.56</td></tr> <tr><td>Water</td><td></td><td><u>88.15</u></td></tr> <tr><td></td><td></td><td><u>100.00</u></td></tr> </table>	Prot.	2.25	2.27	Fat	3.00	3.01	Carb.	6.00	6.01	Salts		.56	Water		<u>88.15</u>			<u>100.00</u>	19.4
Prot.	2.25	2.27																			
Fat	3.00	3.01																			
Carb.	6.00	6.01																			
Salts		.56																			
Water		<u>88.15</u>																			
		<u>100.00</u>																			

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
			ACTUAL
14	369 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1 fluidounce TOP MILK (7% Fat) 7½ fluidounces WATER 7½ fluidounces	Prot. 2.25 Fat 3.50 Carb. 6.00 Salts .55 Water <u>87.70</u> <u>100.00</u>	20.8
14	374 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3½ fluidounces TOP MILK (10% Fat) 5¾ fluidounces WATER 7½ fluidounces	Prot. 2.25 Fat 4.00 Carb. 6.00 Salts .55 Water <u>87.15</u> <u>100.00</u>	22.4
17	442 MELLIN'S FOOD 352.5 grains, or 1 level tablespoonful and 7½ level teaspoonfuls FRESH MILK 10½ fluidounces TOP MILK (7% Fat) 1¾ fluidounces WATER 3¾ fluidounces	Prot. 3.00 Fat 3.00 Carb. 7.00 Salts .70 Water <u>86.27</u> <u>100.00</u>	21.9
17	445 MELLIN'S FOOD 352.5 grains, or 1 level tablespoonful and 7½ level teaspoonfuls FRESH MILK 8¼ fluidounces TOP MILK (7% Fat) 4 fluidounces WATER 3¾ fluidounces	Prot. 3.00 Fat 3.50 Carb. 7.00 Salts .70 Water <u>85.76</u> <u>100.00</u>	23.3

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
17	<p style="text-align: center;">450</p> MELLIN'S FOOD 352.5 grains, or 1 level tablespoonful and $7\frac{1}{2}$ level teaspoonfuls	Prot. 3.00 3.00 Fat 4.00 4.02 Carb. 7.00 6.99 Salts .70 Water <u>85.29</u> <u>100.00</u>	<small>ACTUAL</small> 24.7
5	<hr/> <p style="text-align: center;">104</p> MELLIN'S FOOD 367.5 grains, or $3\frac{1}{2}$ level tablespoonfuls	Prot. 1.00 1.03 Fat 2.00 2.03 Carb. 4.50 4.52 Salts .31 Water <u>92.11</u> <u>100.00</u>	12.9
10	<hr/> <p style="text-align: center;">261</p> MELLIN'S FOOD 367.5 grains, or $3\frac{1}{2}$ level tablespoonfuls	Prot. 1.75 1.76 Fat 1.50 1.50 Carb. 5.50 5.48 Salts .46 Water <u>90.80</u> <u>100.00</u>	13.7
10	<hr/> <p style="text-align: center;">269</p> MELLIN'S FOOD 367.5 grains, or $3\frac{1}{2}$ level tablespoonfuls	Prot. 1.75 1.74 Fat 2.00 2.00 Carb. 5.50 5.46 Salts .45 Water <u>90.35</u> <u>100.00</u>	15.1

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
11	276 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK ¾ fluidounce TOP MILK (7% Fat) 5½ fluidounces WATER 9¾ fluidounces	ACTUAL Prot. 1.75 1.78 Fat 2.50 2.50 Carb. 5.50 5.50 Salts .46 Water <u>89.76</u> <u>100.00</u>	16.6
11	282 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 2 fluidounces TOP MILK (10% Fat) 4¼ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.76 Fat 3.00 3.02 Carb. 5.50 5.48 Salts .46 Water <u>89.28</u> <u>100.00</u>	18.1
11	287 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK ¾ fluidounce TOP MILK (10% Fat) 5½ fluidounces WATER 9¾ fluidounces	Prot. 1.75 1.74 Fat 3.50 3.49 Carb. 5.50 5.46 Salts .45 Water <u>88.86</u> <u>100.00</u>	19.4
11	292 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls FRESH MILK 2 fluidounces TOP MILK (13% Fat) 4½ fluidounces WATER 9½ fluidounces	Prot. 1.75 1.77 Fat 4.00 3.98 Carb. 5.50 5.51 Salts .46 Water <u>88.28</u> <u>100.00</u>	20.9

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
15	390 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 7½ fluidounces TOP MILK (7% Fat) 2 fluidounces WATER 6½ fluidounces	ACTUAL Prot. 2.50 2.49 Fat 2.50 2.52 Carb. 6.50 6.50 Salts .60 Water <u>87.89</u> <hr/> <u>100.00</u>	19.
15	396 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 5¾ fluidounces TOP MILK (7% Fat) 4¼ fluidounces WATER 6¾ fluidounces	Prot. 2.50 2.49 Fat 3.00 2.99 Carb. 6.50 6.51 Salts .61 Water <u>87.40</u> <hr/> <u>100.00</u>	20.4
15	401 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 3 fluidounces TOP MILK (7% Fat) 6¼ fluidounces WATER 6¾ fluidounces	Prot. 2.50 2.50 Fat 3.50 3.51 Carb. 6.50 6.52 Salts .61 Water <u>86.86</u> <hr/> <u>100.00</u>	22.
15	406 MELLIN'S FOOD 375 grains, or 2 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK ½ fluidounce TOP MILK (7% Fat) 9¼ fluidounces WATER 6¾ fluidounces	Prot. 2.50 2.48 Fat 4.00 4.01 Carb. 6.50 6.50 Salts .61 Water <u>86.40</u> <hr/> <u>100.00</u>	23.4

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
6	I42 MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK 2½ fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 12½ fluidounces	PROT. 1.25 ACTUAL 1.26 Fat 1.00 .99 Carb. 5.00 5.02 Salts .37 Water <u>92.36</u> <u>100.00</u>	10.9
7	I60 MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK ¾ fluidounce TOP MILK (10% Fat) 3 fluidounces WATER 12¾ fluidounces	PROT. 1.25 1.28 Fat 2.00 1.99 Carb. 5.00 5.04 Salts .37 Water <u>91.32</u> <u>100.00</u>	13.9
7	I67 MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls FRESH MILK ¾ fluidounce TOP MILK (13% Fat) 3 fluidounces WATER 12¾ fluidounces	PROT. 1.25 1.26 Fat 2.50 2.52 Carb. 5.00 5.02 Salts .36 Water <u>90.84</u> <u>100.00</u>	15.4
12	316 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 4¾ fluidounces TOP MILK (7% Fat) 2¼ fluidounces WATER 9 fluidounces	PROT. 2.00 1.99 Fat 2.00 2.01 Carb. 6.00 6.03 Salts .51 Water <u>89.46</u> <u>100.00</u>	16.3

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE																		
12	<p style="text-align: center;">323</p> <p>MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK $2\frac{1}{4}$ fluidounces</p> <p>TOP MILK (7% Fat) $4\frac{3}{4}$ fluidounces</p> <p>WATER 9 fluidounces</p> <hr/>	<p style="text-align: right;">ACTUAL</p> <table> <tr> <td>Prot.</td><td>2.00</td><td>1.97</td></tr> <tr> <td>Fat</td><td>2.50</td><td>2.51</td></tr> <tr> <td>Carb.</td><td>6.00</td><td>6.00</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td><u>89.01</u></td></tr> <tr> <td></td><td></td><td><u>100.00</u></td></tr> </table>	Prot.	2.00	1.97	Fat	2.50	2.51	Carb.	6.00	6.00	Salts		.51	Water		<u>89.01</u>			<u>100.00</u>	17.6
Prot.	2.00	1.97																			
Fat	2.50	2.51																			
Carb.	6.00	6.00																			
Salts		.51																			
Water		<u>89.01</u>																			
		<u>100.00</u>																			
12	<p style="text-align: center;">329</p> <p>MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK $\frac{1}{4}$ fluidounce</p> <p>TOP MILK (7% Fat) 7 fluidounces</p> <p>WATER $8\frac{3}{4}$ fluidounces</p> <hr/>	<table> <tr> <td>Prot.</td><td>2.00</td><td>2.00</td></tr> <tr> <td>Fat</td><td>3.00</td><td>3.01</td></tr> <tr> <td>Carb.</td><td>6.00</td><td>6.05</td></tr> <tr> <td>Salts</td><td></td><td>.52</td></tr> <tr> <td>Water</td><td></td><td><u>88.42</u></td></tr> <tr> <td></td><td></td><td><u>100.00</u></td></tr> </table>	Prot.	2.00	2.00	Fat	3.00	3.01	Carb.	6.00	6.05	Salts		.52	Water		<u>88.42</u>			<u>100.00</u>	19.2
Prot.	2.00	2.00																			
Fat	3.00	3.01																			
Carb.	6.00	6.05																			
Salts		.52																			
Water		<u>88.42</u>																			
		<u>100.00</u>																			
13	<p style="text-align: center;">334</p> <p>MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK $2\frac{1}{4}$ fluidounces</p> <p>TOP MILK (10% Fat) 5 fluidounces</p> <p>WATER $8\frac{3}{4}$ fluidounces</p> <hr/>	<table> <tr> <td>Prot.</td><td>2.00</td><td>1.99</td></tr> <tr> <td>Fat</td><td>3.50</td><td>3.51</td></tr> <tr> <td>Carb.</td><td>6.00</td><td>6.03</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td><u>87.96</u></td></tr> <tr> <td></td><td></td><td><u>100.00</u></td></tr> </table>	Prot.	2.00	1.99	Fat	3.50	3.51	Carb.	6.00	6.03	Salts		.51	Water		<u>87.96</u>			<u>100.00</u>	20.6
Prot.	2.00	1.99																			
Fat	3.50	3.51																			
Carb.	6.00	6.03																			
Salts		.51																			
Water		<u>87.96</u>																			
		<u>100.00</u>																			
13	<p style="text-align: center;">339</p> <p>MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK 1 fluidounce</p> <p>TOP MILK (10% Fat) $6\frac{1}{4}$ fluidounces</p> <p>WATER $8\frac{3}{4}$ fluidounces</p>	<table> <tr> <td>Prot.</td><td>2.00</td><td>1.97</td></tr> <tr> <td>Fat</td><td>4.00</td><td>3.98</td></tr> <tr> <td>Carb.</td><td>6.00</td><td>6.01</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td><u>87.53</u></td></tr> <tr> <td></td><td></td><td><u>100.00</u></td></tr> </table>	Prot.	2.00	1.97	Fat	4.00	3.98	Carb.	6.00	6.01	Salts		.51	Water		<u>87.53</u>			<u>100.00</u>	22.
Prot.	2.00	1.97																			
Fat	4.00	3.98																			
Carb.	6.00	6.01																			
Salts		.51																			
Water		<u>87.53</u>																			
		<u>100.00</u>																			

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
16	418 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $9\frac{1}{4}$ fluidounces TOP MILK (7% Fat) $\frac{3}{4}$ fluidounce WATER $5\frac{3}{4}$ fluidounces	Prot. 2.75 ACTUAL Fat 2.50 2.51 Carb. 7.00 7.02 Salts .66 Water <u>87.06</u> <u>100.00</u>	20.1
16	421 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $7\frac{1}{2}$ fluidounces TOP MILK (7% Fat) $3\frac{1}{4}$ fluidounces WATER $5\frac{1}{4}$ fluidounces	Prot. 2.75 2.75 Fat 3.00 3.03 Carb. 7.00 7.03 Salts .67 Water <u>86.52</u> <u>100.00</u>	21.7
16	424 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK 5 fluidounces TOP MILK (7% Fat) $5\frac{3}{4}$ fluidounces WATER $5\frac{3}{4}$ fluidounces	Prot. 2.75 2.74 Fat 3.50 3.52 Carb. 7.00 7.01 Salts .66 Water <u>86.07</u> <u>100.00</u>	23.1
16	429 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and $2\frac{1}{2}$ level teaspoonfuls FRESH MILK $2\frac{1}{4}$ fluidounces TOP MILK (7% Fat) 8 fluidounces WATER $5\frac{1}{4}$ fluidounces	Prot. 2.75 2.75 Fat 4.00 3.99 Carb. 7.00 7.02 Salts .66 Water <u>85.58</u> <u>100.00</u>	24.4

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
3	36 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK ½ fluidounce TOP MILK (13% Fat) ½ fluidounce WATER 15 fluidounces	ACTUAL Prot. .75 .76 Fat .50 .51 Carb. 4.50 4.54 Salts .27 Water <u>93.92</u> <u>100.00</u>	8.3
8	207 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 2 fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 11½ fluidounces	Prot. 1.50 1.48 Fat 1.50 1.51 Carb. 5.50 5.50 Salts .42 Water <u>91.09</u> <u>100.00</u>	13.4
9	223 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 1 fluidounce TOP MILK (10% Fat) 3¾ fluidounces WATER 11¼ fluidounces	Prot. 1.50 1.50 Fat 2.50 2.49 Carb. 5.50 5.52 Salts .42 Water <u>90.07</u> <u>100.00</u>	16.3
9	229 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 1¼ fluidounces TOP MILK (13% Fat) 3½ fluidounces WATER 11¾ fluidounces	Prot. 1.50 1.48 Fat 3.00 3.01 Carb. 5.50 5.50 Salts .41 Water <u>89.60</u> <u>100.00</u>	17.8

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
9	234 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK $\frac{3}{4}$ fluidounce TOP MILK (13% Fat) $4\frac{1}{4}$ fluidounces WATER 11 fluidounces	Prot. 1.50 Fat 3.50 Carb. 5.50 Salts .42 Water	1.52 3.49 5.54 <u>89.03</u> <u>100.00</u>		19.3
13	359 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK 5 fluidounces TOP MILK (7% Fat) $3\frac{1}{4}$ fluidounces WATER $7\frac{1}{4}$ fluidounces	Prot. 2.25 Fat 2.50 Carb. 6.50 Salts .57 Water	2.26 2.48 6.51 <u>88.18</u> <u>100.00</u>		18.7
14	365 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK $2\frac{1}{4}$ fluidounces TOP MILK (7% Fat) 6 fluidounces WATER $7\frac{1}{4}$ fluidounces	Prot. 2.25 Fat 3.00 Carb. 6.50 Salts .57 Water	2.24 3.02 6.49 <u>87.68</u> <u>100.00</u>		20.2
14	375 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK $2\frac{1}{2}$ fluidounces TOP MILK (10% Fat) $5\frac{1}{2}$ fluidounces WATER $7\frac{1}{2}$ fluidounces	Prot. 2.25 Fat 4.00 Carb. 6.50 Salts .57 Water	2.25 4.01 6.51 <u>86.66</u> <u>100.00</u>		23.1

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
13	352 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls FRESH MILK 7 fluidounces TOP MILK (7% Fat) 1 fluidounce WATER 8 fluidounces	ACTUAL Prot. 2.25 2.23 Fat 2.00 1.98 Carb. 6.50 6.52 Salts .57 Water 88.70 <hr/> 100.00	17.2
4	74 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK 1¼ fluidounces TOP MILK (7% Fat) ¼ fluidounce WATER 14 fluidounces	Prot. 1.00 1.00 Fat .50 .51 Carb. 5.00 4.99 Salts .32 Water 93.18 <hr/> 100.00	9.2
4	86 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK ½ fluidounce TOP MILK (10% Fat) 1½ fluidounces WATER 14 fluidounces	Prot. 1.00 .98 Fat 1.00 1.02 Carb. 5.00 4.96 Salts .32 Water 92.72 <hr/> 100.00	10.6
5	95 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls FRESH MILK ½ fluidounce TOP MILK (13% Fat) 1¾ fluidounces WATER 13¾ fluidounces	Prot. 1.00 1.01 Fat 1.50 1.49 Carb. 5.00 5.01 Salts .33 Water 92.16 <hr/> 100.00	12.1

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION				CALORIES PER FLUID- OUNCE
		ACTUAL	Prot.	Fat	Carb.	
10	262 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 4 fluidounces TOP MILK (7% Fat) 1 $\frac{1}{2}$ fluidounces WATER 10 $\frac{1}{2}$ fluidounces		Prot. 1.75	1.73		14.5
			Fat 1.50	1.53		
			Carb. 6.00	5.99		
			Salts .47			
			Water 90.28			
				100.00		
10	270 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 2 $\frac{1}{4}$ fluidounces TOP MILK (7% Fat) 3 $\frac{1}{4}$ fluidounces WATER 10 $\frac{1}{4}$ fluidounces		Prot. 1.75	1.76		15.9
			Fat 2.00	1.98		
			Carb. 6.00	6.04		
			Salts .48			
			Water 89.74			
				100.00		
11	277 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 2 $\frac{1}{2}$ fluidounces TOP MILK (10% Fat) 3 $\frac{1}{4}$ fluidounces WATER 10 $\frac{1}{4}$ fluidounces		Prot. 1.75	1.74		17.4
			Fat 2.50	2.51		
			Carb. 6.00	6.02		
			Salts .47			
			Water 89.26			
				100.00		
11	283 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 1 $\frac{3}{4}$ fluidounces TOP MILK (10% Fat) 4 $\frac{1}{2}$ fluidounces WATER 10 $\frac{1}{8}$ fluidounces		Prot. 1.75	1.75		18.9
			Fat 3.00	3.01		
			Carb. 6.00	6.03		
			Salts .47			
			Water 88.74			
				100.00		

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES
			PER FLUID-OUNCE
	288		
11	MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{1}{4}$ fluidounce TOP MILK (10% Fat) $5\frac{3}{4}$ fluidounces WATER 10 fluidounces	ACTUAL Prot. 1.75 1.76 Fat 3.50 3.51 Carb. 6.00 6.04 Salts .47 Water <u>88.22</u> <u>100.00</u>	20.4
	293		
11	MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $1\frac{1}{4}$ fluidounces TOP MILK (13% Fat) $4\frac{3}{4}$ fluidounces WATER 10 fluidounces	Prot. 1.75 1.74 Fat 4.00 3.97 Carb. 6.00 6.02 Salts .47 Water <u>87.80</u> <u>100.00</u>	21.7
	391		
15	MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK 7 fluidounces TOP MILK (7% Fat) $2\frac{1}{4}$ fluidounces WATER $6\frac{3}{4}$ fluidounces	Prot. 2.50 2.49 Fat 2.50 2.50 Carb. 7.00 7.00 Salts .62 Water <u>87.39</u> <u>100.00</u>	19.8
	397		
15	MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $4\frac{5}{8}$ fluidounces TOP MILK (7% Fat) $4\frac{3}{4}$ fluidounces WATER $6\frac{5}{8}$ fluidounces	Prot. 2.50 2.50 Fat 3.00 3.01 Carb. 7.00 7.01 Salts .63 Water <u>86.85</u> <u>100.00</u>	21.3

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
			ACTUAL		
15	402 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful FRESH MILK 2½ fluidounces TOP MILK (7% Fat) 7 fluidounces WATER 6½ fluidounces	Prot.	2.50	2.51	
		Fat	3.50	3.48	22.7
		Carb.	7.00	7.02	
		Salts		.63	
		Water		86.36	
				<u>100.00</u>	
6	I43 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1¾ fluidounces TOP MILK (7% Fat) 1½ fluidounces WATER 12¾ fluidounces	Prot.	1.25	1.28	
		Fat	1.00	1.03	11.8
		Carb.	5.50	5.53	
		Salts		.39	
		Water		91.77	
				<u>100.00</u>	
6	I52 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1¾ fluidounces TOP MILK (10% Fat) 2 fluidounces WATER 12¾ fluidounces	Prot.	1.25	1.26	
		Fat	1.50	1.49	13.1
		Carb.	5.50	5.51	
		Salts		.38	
		Water		91.36	
				<u>100.00</u>	
12	317 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 4¾ fluidounces TOP MILK (7% Fat) 2½ fluidounces WATER 9¾ fluidounces	Prot.	2.00	1.99	
		Fat	2.00	2.00	16.9
		Carb.	6.50	6.48	
		Salts		.53	
		Water		89.00	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

Page	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
			ACTUAL		
12	324 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 2 fluidounces TOP MILK (7% Fat) 4½ fluidounces WATER 9½ fluidounces	Prot. 2.00 Fat 2.50 Carb. 6.50 Salts .53 Water 88.49	2.00 2.49 6.49 — 100.00		18.4
12	330 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 3½ fluidounces TOP MILK (10% Fat) 3½ fluidounces WATER 9 fluidounces	Prot. 2.00 Fat 3.00 Carb. 6.50 Salts .53 Water 87.95	2.01 3.01 6.50 — 100.00		19.9
13	335 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1⅓ fluidounces TOP MILK (10% Fat) 5⅓ fluidounces WATER 9 fluidounces	Prot. 2.00 Fat 3.50 Carb. 6.50 Salts .53 Water 87.52	1.99 3.48 6.48 — 100.00		21.3
13	340 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful FRESH MILK ¾ fluidounce TOP MILK (10% Fat) 6⅔ fluidounces WATER 8⅓ fluidounces	Prot. 2.00 Fat 4.00 Carb. 6.50 Salts .53 Water 87.01	2.00 3.97 6.49 — 100.00		22.7

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
8	199 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK 4 fluidounces TOP MILK (7% Fat) ¼ fluidounce WATER 11¾ fluidounces	PROT. 1.50 ACTUAL 1.52 Fat 1.00 1.00 Carb. 6.00 6.00 Salts .44 Water <u>91.04</u> <u>100.00</u>	12.7
8	208 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK 1½ fluidounces TOP MILK (7% Fat) 2¾ fluidounces WATER 11¾ fluidounces	PROT. 1.50 1.50 Fat 1.50 1.49 Carb. 6.00 5.98 Salts .43 Water <u>90.60</u> <u>100.00</u>	14.1
9	217 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK 1½ fluidounces TOP MILK (10% Fat) 2¾ fluidounces WATER 11¾ fluidounces	PROT. 1.50 1.48 Fat 2.00 1.98 Carb. 6.00 5.96 Salts .43 Water <u>90.15</u> <u>100.00</u>	15.5
9	224 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK ½ fluidounce TOP MILK (10% Fat) 4 fluidounces WATER 11½ fluidounces	PROT. 1.50 1.51 Fat 2.50 2.51 Carb. 6.00 6.00 Salts .44 Water <u>89.54</u> <u>100.00</u>	17.1

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
9	230 MELLIN'S FOOD 472.5 grains or 4½ level tablespoonfuls FRESH MILK ⅓ fluidounce TOP MILK (13% Fat) 3⅔ fluidounces WATER 11½ fluidounces	ACTUAL Prot. 1.50 1.49 Fat 3.00 3.01 Carb. 6.00 5.98 Salts .43 Water 89.09 100.00	18.5
9	235 MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls FRESH MILK ⅓ fluidounce TOP MILK (13% Fat) 4⅓ fluidounces WATER 11¼ fluidounces	Prot. 1.50 1.53 Fat 3.50 3.48 Carb. 6.00 6.02 Salts .44 Water 88.53 100.00	20.
13	353 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 6⅓ fluidounces TOP MILK (7% Fat) 1½ fluidounces WATER 8⅓ fluidounces	Prot. 2.25 2.24 Fat 2.00 2.01 Carb. 7.00 7.01 Salts .58 Water 88.16 100.00	18.1
13	360 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls FRESH MILK 4 fluidounces TOP MILK (7% Fat) 3⅔ fluidounces WATER 8⅓ fluidounces	Prot. 2.25 2.24 Fat 2.50 2.50 Carb. 7.00 7.02 Salts .59 Water 87.65 100.00	19.5

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE																		
14	<p style="text-align: center;">366</p> <p>MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls</p> <p>FRESH MILK $1\frac{1}{4}$ fluidounces</p> <p>TOP MILK (7% Fat) $6\frac{1}{4}$ fluidounces</p> <p>WATER 8 fluidounces</p> <hr/>	<p style="text-align: right;">ACTUAL</p> <table> <tbody> <tr><td>Prot.</td><td>2.25</td><td>2.25</td></tr> <tr><td>Fat</td><td>3.00</td><td>3.00</td></tr> <tr><td>Carb.</td><td>7.00</td><td>7.03</td></tr> <tr><td>Salts</td><td></td><td>.59</td></tr> <tr><td>Water</td><td></td><td><u>87.13</u></td></tr> <tr><td></td><td></td><td><u>100.00</u></td></tr> </tbody> </table>	Prot.	2.25	2.25	Fat	3.00	3.00	Carb.	7.00	7.03	Salts		.59	Water		<u>87.13</u>			<u>100.00</u>	21.
Prot.	2.25	2.25																			
Fat	3.00	3.00																			
Carb.	7.00	7.03																			
Salts		.59																			
Water		<u>87.13</u>																			
		<u>100.00</u>																			
14	<p style="text-align: center;">371</p> <p>MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls</p> <p>FRESH MILK $3\frac{3}{8}$ fluidounces</p> <p>TOP MILK (10% Fat) $4\frac{1}{8}$ fluidounces</p> <p>WATER 8 fluidounces</p> <hr/>	<table> <tbody> <tr><td>Prot.</td><td>2.25</td><td>2.23</td></tr> <tr><td>Fat</td><td>3.50</td><td>3.50</td></tr> <tr><td>Carb.</td><td>7.00</td><td>7.01</td></tr> <tr><td>Salts</td><td></td><td>.58</td></tr> <tr><td>Water</td><td></td><td><u>86.68</u></td></tr> <tr><td></td><td></td><td><u>100.00</u></td></tr> </tbody> </table>	Prot.	2.25	2.23	Fat	3.50	3.50	Carb.	7.00	7.01	Salts		.58	Water		<u>86.68</u>			<u>100.00</u>	22.4
Prot.	2.25	2.23																			
Fat	3.50	3.50																			
Carb.	7.00	7.01																			
Salts		.58																			
Water		<u>86.68</u>																			
		<u>100.00</u>																			
14	<p style="text-align: center;">376</p> <p>MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls</p> <p>FRESH MILK $2\frac{1}{4}$ fluidounces</p> <p>TOP MILK (10% Fat) $5\frac{1}{8}$ fluidounces</p> <p>WATER $7\frac{1}{8}$ fluidounces</p> <hr/>	<table> <tbody> <tr><td>Prot.</td><td>2.25</td><td>2.24</td></tr> <tr><td>Fat</td><td>4.00</td><td>3.99</td></tr> <tr><td>Carb.</td><td>7.00</td><td>7.02</td></tr> <tr><td>Salts</td><td></td><td>.58</td></tr> <tr><td>Water</td><td></td><td><u>86.17</u></td></tr> <tr><td></td><td></td><td><u>100.00</u></td></tr> </tbody> </table>	Prot.	2.25	2.24	Fat	4.00	3.99	Carb.	7.00	7.02	Salts		.58	Water		<u>86.17</u>			<u>100.00</u>	23.9
Prot.	2.25	2.24																			
Fat	4.00	3.99																			
Carb.	7.00	7.02																			
Salts		.58																			
Water		<u>86.17</u>																			
		<u>100.00</u>																			
11	<p style="text-align: center;">278</p> <p>MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and $5\frac{1}{2}$ level teaspoonfuls</p> <p>FRESH MILK 2 fluidounces</p> <p>TOP MILK (10% Fat) $3\frac{1}{2}$ fluidounces</p> <p>WATER $10\frac{1}{2}$ fluidounces</p>	<table> <tbody> <tr><td>Prot.</td><td>1.75</td><td>1.75</td></tr> <tr><td>Fat</td><td>2.50</td><td>2.53</td></tr> <tr><td>Carb.</td><td>6.50</td><td>6.51</td></tr> <tr><td>Salts</td><td></td><td>.49</td></tr> <tr><td>Water</td><td></td><td><u>88.72</u></td></tr> <tr><td></td><td></td><td><u>100.00</u></td></tr> </tbody> </table>	Prot.	1.75	1.75	Fat	2.50	2.53	Carb.	6.50	6.51	Salts		.49	Water		<u>88.72</u>			<u>100.00</u>	18.3
Prot.	1.75	1.75																			
Fat	2.50	2.53																			
Carb.	6.50	6.51																			
Salts		.49																			
Water		<u>88.72</u>																			
		<u>100.00</u>																			

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
	284		
11	MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls	Prot. 1.75 Fat 3.00 Carb. 6.50 Salts .49 Water <u>88.29</u> <u>100.00</u>	ACTUAL 1.73 3.00 6.49 .49 <u>88.29</u> <u>100.00</u> 19.6
	289		
11	MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls	Prot. 1.75 Fat 3.50 Carb. 6.50 Salts .49 Water <u>87.75</u> <u>100.00</u>	1.74 3.52 6.50 .49 <u>87.75</u> <u>100.00</u> 21.1
	294		
11	MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls	Prot. 1.75 Fat 4.00 Carb. 6.50 Salts .49 Water <u>87.22</u> <u>100.00</u>	1.75 4.03 6.51 .49 <u>87.22</u> <u>100.00</u> 22.6
	75		
4	MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls	Prot. 1.00 Fat .50 Carb. 5.50 Salts .34 Water <u>92.66</u> <u>100.00</u>	.98 .49 5.53 .34 <u>92.66</u> <u>100.00</u> 9.9

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
10	263 MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 3½ fluidounces TOP MILK (7% Fat) 1¾ fluidounces WATER 10¾ fluidounces	ACTUAL Prot. 1.75 1.75 Fat 1.50 1.51 Carb. 6.50 6.54 Salts .49 Water 89.71 <hr/> 100.00	15.3
10	271 MELLIN'S FOOD 502.5 grains, or 4 level tablespoonfuls and 2½ level teaspoonfuls FRESH MILK 1 fluidounce TOP MILK (7% Fat) 4¾ fluidounces WATER 10¾ fluidounces	Prot. 1.75 1.73 Fat 2.00 2.00 Carb. 6.50 6.52 Salts .49 Water 89.26 <hr/> 100.00	16.7
6	144 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK ¾ fluidounce TOP MILK (7% Fat) 2 fluidounces WATER 13¾ fluidounces	Prot. 1.25 1.24 Fat 1.00 1.01 Carb. 6.00 6.02 Salts .40 Water 91.33 <hr/> 100.00	12.4
7	153 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls FRESH MILK ½ fluidounce TOP MILK (10% Fat) 2¼ fluidounces WATER 13¾ fluidounces	Prot. 1.25 1.23 Fat 1.50 1.46 Carb. 6.00 6.00 Salts .39 Water 90.92 <hr/> 100.00	13.7

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
7	162	Prot.	1.25	1.26	
	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Fat	2.00	1.98	
	FRESH MILK	Carb.	6.00	6.04	15.4
	TOP MILK (13% Fat)	Salts		.40	
	WATER	Water		90.32	
				<u>100.00</u>	
12	310	Prot.	2.00	2.00	
	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Fat	1.50	1.49	
	FRESH MILK	Carb.	7.00	7.01	16.2
	TOP MILK (7% Fat)	Salts		.55	
	WATER	Water		88.95	
				<u>100.00</u>	
12	318	Prot.	2.00	2.01	
	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Fat	2.00	1.98	
	FRESH MILK	Carb.	7.00	7.02	17.7
	TOP MILK (7% Fat)	Salts		.55	
	WATER	Water		88.44	
				<u>100.00</u>	
12	325	Prot.	2.00	1.99	
	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Fat	2.50	2.51	
	FRESH MILK	Carb.	7.00	6.99	19.2
	TOP MILK (7% Fat)	Salts		.55	
	WATER	Water		87.96	
				<u>100.00</u>	

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
		PROT.	FAT	CARB.	
12	331				ACTUAL
	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Prot. 2.00			20.7
	FRESH MILK 2½ fluidounces	Fat 3.00			
	TOP MILK (10% Fat) 4½ fluidounces	Carb. 7.00			
	WATER 9¾ fluidounces	Salts .55			
		Water 87.44			
					<u>100.00</u>
13	336				
	MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls	Prot. 2.00			22.2
	FRESH MILK 1¾ fluidounces	Fat 3.50			
	TOP MILK (10% Fat) 5¾ fluidounces	Carb. 7.00			
	WATER 9¼ fluidounces	Salts .55			
		Water 86.93			
					<u>100.00</u>
9	231				
	MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls	Prot. 1.50			19.4
	FRESH MILK ½ fluidounce	Fat 3.00			
	TOP MILK (13% Fat) 3¾ fluidounces	Carb. 6.50			
	WATER 11¾ fluidounces	Salts .45			
		Water 88.54			
					<u>100.00</u>
8	200				
	MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and ½ level teaspoonful	Prot. 1.50			13.5
	FRESH MILK 2¾ fluidounces	Fat 1.00			
	TOP MILK (7% Fat) 1 fluidounce	Carb. 6.50			
	WATER 12¾ fluidounces	Salts .45			
		Water 90.53			
					<u>100.00</u>

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES
			PER FLUID-OUNCE
	209		ACTUAL
8	MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful	Prot. 1.50	1.49
	FRESH MILK $\frac{5}{8}$ fluidounce	Fat 1.50	1.50
	TOP MILK (7% Fat) $3\frac{1}{4}$ fluidounces	Carb. 6.50	6.53
	WATER $12\frac{1}{8}$ fluidounces	Salts .45	
		Water <u>90.04</u>	<u>14.9</u>
			<u>100.00</u>
	218		
8	MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful	Prot. 1.50	1.50
	FRESH MILK 1 fluidounce	Fat 2.00	2.01
	TOP MILK (10% Fat) 3 fluidounces	Carb. 6.50	6.53
	WATER 12 fluidounces	Salts .45	
		Water <u>89.51</u>	<u>16.4</u>
			<u>100.00</u>
	225		
9	MELLIN'S FOOD 541.5 grains, or 5 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful	Prot. 1.50	1.48
	FRESH MILK 1 fluidounce	Fat 2.50	2.53
	TOP MILK (13% Fat) 3 fluidounces	Carb. 6.50	6.51
	WATER 12 fluidounces	Salts .45	
		Water <u>89.03</u>	<u>18.</u>
			<u>100.00</u>
	88		
4	MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful	Prot. 1.00	1.02
	FRESH MILK $\frac{5}{8}$ fluidounce	Fat 1.00	1.03
	TOP MILK (13% Fat) $1\frac{1}{4}$ fluidounces	Carb. 6.00	6.03
	WATER $14\frac{1}{2}$ fluidounces	Salts .36	
		Water <u>91.56</u>	<u>12.2</u>
			<u>100.00</u>

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE																					
10	<p style="text-align: center;">264</p> <p>MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK 3 fluidounces</p> <p>TOP MILK (7% Fat) 2 fluidounces</p> <p>WATER 11 fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: left;">ACTUAL</th> <th></th> </tr> </thead> <tbody> <tr> <td>Prot.</td><td>1.75</td><td>1.75</td></tr> <tr> <td>Fat</td><td>1.50</td><td>1.50</td></tr> <tr> <td>Carb.</td><td>7.00</td><td>6.98</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td>89.26</td></tr> <tr> <td></td><td></td><td>100.00</td></tr> </tbody> </table>		ACTUAL		Prot.	1.75	1.75	Fat	1.50	1.50	Carb.	7.00	6.98	Salts		.51	Water		89.26			100.00	15.9
	ACTUAL																							
Prot.	1.75	1.75																						
Fat	1.50	1.50																						
Carb.	7.00	6.98																						
Salts		.51																						
Water		89.26																						
		100.00																						
10	<p style="text-align: center;">272</p> <p>MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK $\frac{5}{6}$ fluidounce</p> <p>TOP MILK (7% Fat) $4\frac{1}{2}$ fluidounces</p> <p>WATER $10\frac{7}{8}$ fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: left;">ACTUAL</th> <th></th> </tr> </thead> <tbody> <tr> <td>Prot.</td><td>1.75</td><td>1.76</td></tr> <tr> <td>Fat</td><td>2.00</td><td>2.01</td></tr> <tr> <td>Carb.</td><td>7.00</td><td>6.99</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td>88.73</td></tr> <tr> <td></td><td></td><td>100.00</td></tr> </tbody> </table>		ACTUAL		Prot.	1.75	1.76	Fat	2.00	2.01	Carb.	7.00	6.99	Salts		.51	Water		88.73			100.00	17.5
	ACTUAL																							
Prot.	1.75	1.76																						
Fat	2.00	2.01																						
Carb.	7.00	6.99																						
Salts		.51																						
Water		88.73																						
		100.00																						
11	<p style="text-align: center;">279</p> <p>MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK $1\frac{5}{8}$ fluidounces</p> <p>TOP MILK (10% Fat) $3\frac{3}{8}$ fluidounces</p> <p>WATER $10\frac{3}{4}$ fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: left;">ACTUAL</th> <th></th> </tr> </thead> <tbody> <tr> <td>Prot.</td><td>1.75</td><td>1.77</td></tr> <tr> <td>Fat</td><td>2.50</td><td>2.50</td></tr> <tr> <td>Carb.</td><td>7.00</td><td>7.01</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td>88.21</td></tr> <tr> <td></td><td></td><td>100.00</td></tr> </tbody> </table>		ACTUAL		Prot.	1.75	1.77	Fat	2.50	2.50	Carb.	7.00	7.01	Salts		.51	Water		88.21			100.00	19.
	ACTUAL																							
Prot.	1.75	1.77																						
Fat	2.50	2.50																						
Carb.	7.00	7.01																						
Salts		.51																						
Water		88.21																						
		100.00																						
11	<p style="text-align: center;">285</p> <p>MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful</p> <p>FRESH MILK $\frac{1}{4}$ fluidounce</p> <p>TOP MILK (10% Fat) 5 fluidounces</p> <p>WATER $10\frac{3}{4}$ fluidounces</p>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: left;">ACTUAL</th> <th></th> </tr> </thead> <tbody> <tr> <td>Prot.</td><td>1.75</td><td>1.75</td></tr> <tr> <td>Fat</td><td>3.00</td><td>3.01</td></tr> <tr> <td>Carb.</td><td>7.00</td><td>6.98</td></tr> <tr> <td>Salts</td><td></td><td>.51</td></tr> <tr> <td>Water</td><td></td><td>87.75</td></tr> <tr> <td></td><td></td><td>100.00</td></tr> </tbody> </table>		ACTUAL		Prot.	1.75	1.75	Fat	3.00	3.01	Carb.	7.00	6.98	Salts		.51	Water		87.75			100.00	20.4
	ACTUAL																							
Prot.	1.75	1.75																						
Fat	3.00	3.01																						
Carb.	7.00	6.98																						
Salts		.51																						
Water		87.75																						
		100.00																						

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
11	290 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful FRESH MILK 1 $\frac{1}{8}$ fluidounces TOP MILK (13% Fat) 4 $\frac{1}{4}$ fluidounces WATER 10 $\frac{5}{8}$ fluidounces	ACTUAL Prot. 1.75 1.75 Fat 3.50 3.51 Carb. 7.00 6.99 Salts .51 Water <u>87.24</u> <u>100.00</u>	21.9
11	295 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful FRESH MILK $\frac{3}{8}$ fluidounce TOP MILK (13% Fat) 5 $\frac{1}{8}$ fluidounces WATER 10 $\frac{1}{8}$ fluidounces	Prot. 1.75 1.76 Fat 4.00 4.01 Carb. 7.00 7.01 Salts .51 Water <u>86.71</u> <u>100.00</u>	23.4
6	145 MELLIN'S FOOD 577.5 grains, or 5 $\frac{1}{2}$ level tablespoonfuls FRESH MILK $\frac{1}{8}$ fluidounce TOP MILK (7% Fat) 2 $\frac{1}{8}$ fluidounces WATER 13 $\frac{1}{2}$ fluidounces	Prot. 1.25 1.26 Fat 1.00 1.02 Carb. 6.50 6.49 Salts .42 Water <u>90.81</u> <u>100.00</u>	13.2
7	163 MELLIN'S FOOD 577.5 grains, or 5 $\frac{1}{2}$ level tablespoonfuls FRESH MILK $\frac{1}{8}$ fluidounce TOP MILK (13% Fat) 2 $\frac{1}{2}$ fluidounces WATER 13 $\frac{1}{4}$ fluidounces	Prot. 1.25 1.27 Fat 2.00 1.98 Carb. 6.50 6.52 Salts .42 Water <u>89.81</u> <u>100.00</u>	16.1

Formulas

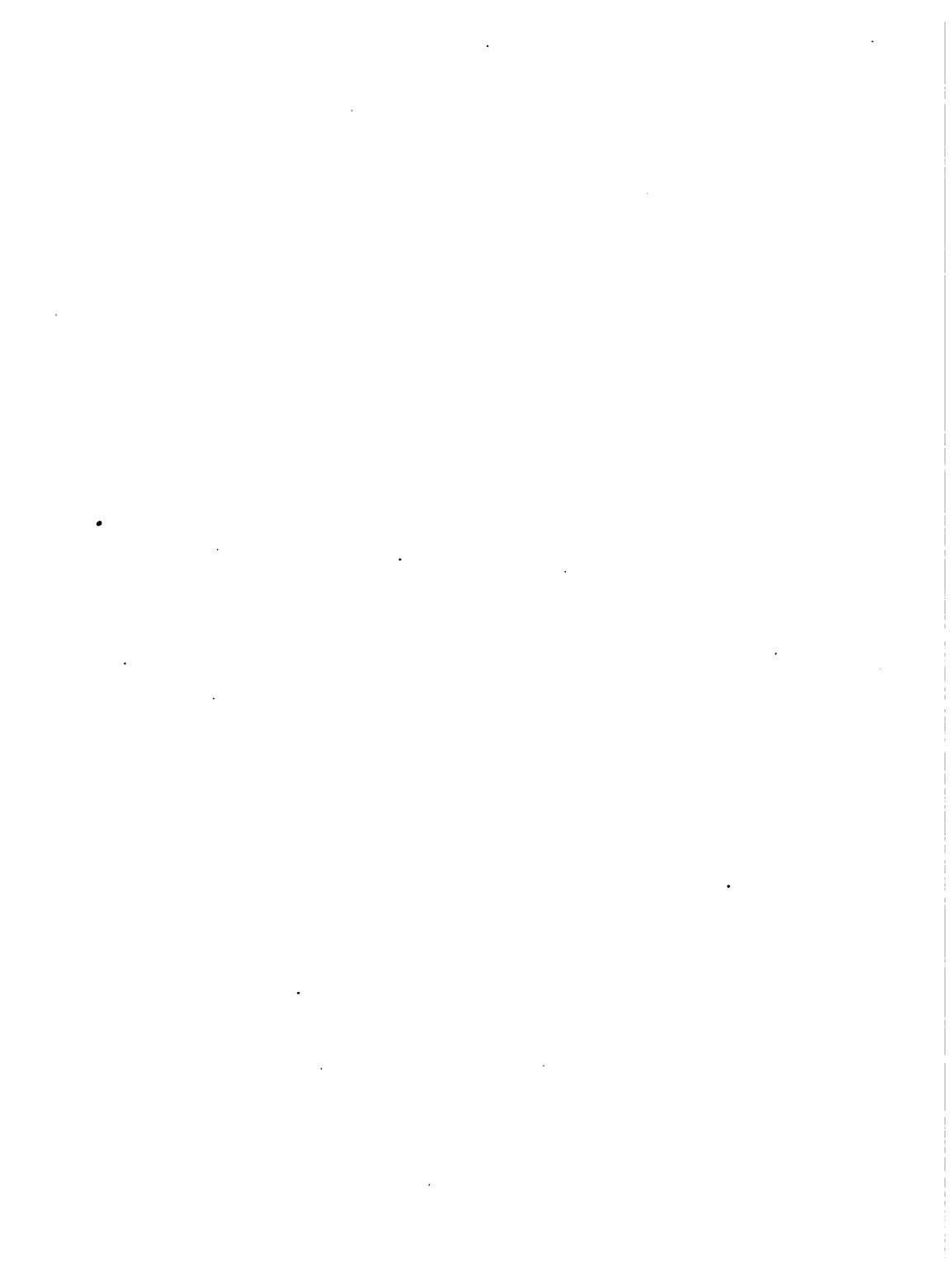
Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
8	201				
	MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls	Prot. 1.50	1.50		
	FRESH MILK 2½ fluidounces	Fat 1.00	1.02		
	TOP MILK (7% Fat) 1½ fluidounces	Carb. 7.00	6.99		14.2
	WATER 12½ fluidounces	Salts	.47		
		Water	90.02		
			<hr/>		
9	219				
	MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls	Prot. 1.50	1.51		
	FRESH MILK ½ fluidounce	Fat 2.00	2.03		
	TOP MILK (10% Fat) 3¼ fluidounces	Carb. 7.00	7.01		17.3
	WATER 12¾ fluidounces	Salts	.47		
		Water	88.98		
			<hr/>		
9	226				
	MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls	Prot. 1.50	1.49		
	FRESH MILK ½ fluidounce	Fat 2.50	2.53		
	TOP MILK (13% Fat) 3½ fluidounces	Carb. 7.00	6.99		18.7
	WATER 12¾ fluidounces	Salts	.47		
		Water	88.52		
			<hr/>		
4	77				
	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls	Prot. 1.00	1.01		
	FRESH MILK ¾ fluidounce	Fat .50	.51		
	TOP MILK (10% Fat) ¾ fluidounce	Carb. 6.50	6.53		11.4
	WATER 15 fluidounces	Salts	.38		
		Water	91.57		
			<hr/>		

Formulas

Containing Mellin's Food, Fresh Milk and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
6	I39 MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $1\frac{3}{4}$ fluidounces TOP MILK (7% Fat) $\frac{1}{4}$ fluidounce WATER $1\frac{1}{4}$ fluidounces	ACTUAL Prot. 1.25 1.25 Fat .50 .50 Carb. 7.00 7.01 Salts .43 Water <u>90.81</u> <hr/> <u>100.00</u>	12.4
6	I46 MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{1}{2}$ fluidounce TOP MILK (10% Fat) $1\frac{1}{2}$ fluidounces WATER $1\frac{1}{4}$ fluidounces	Prot. 1.25 1.23 Fat 1.00 1.00 Carb. 7.00 6.99 Salts .43 Water <u>90.35</u> <hr/> <u>100.00</u>	13.8
7	I55 MELLIN'S FOOD 646.5 grains, or 6 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful FRESH MILK $\frac{1}{4}$ fluidounce TOP MILK (13% Fat) $1\frac{1}{6}$ fluidounces WATER $1\frac{3}{4}$ fluidounces	Prot. 1.25 1.24 Fat 1.50 1.49 Carb. 7.00 7.00 Salts .43 Water <u>89.84</u> <hr/> <u>100.00</u>	15.4



Formulas

Containing Mellin's Food and Bottom Milk

Formulas

Containing Mellin's Food and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
10	250 MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and $2\frac{1}{2}$ level teaspoonfuls BOTTOM MILK (2.50% Fat) 6 $\frac{1}{4}$ fluidounces WATER 9 $\frac{1}{4}$ fluidounces	ACTUAL Prot. 1.75 1.74 Fat 1.00 1.05 Carb. 4.00 3.96 Salts .40 Water <u>92.85</u> <u>100.00</u>	10.2
8	188 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful BOTTOM MILK (1.50% Fat) 5 $\frac{1}{2}$ fluidounces WATER 10 $\frac{1}{2}$ fluidounces	Prot. 1.50 1.53 Fat .50 .52 Carb. 4.00 4.01 Salts .37 Water <u>93.57</u> <u>100.00</u>	8.5
8	195 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful BOTTOM MILK (3% Fat) 5 $\frac{1}{2}$ fluidounces WATER 10 $\frac{1}{2}$ fluidounces	Prot. 1.50 1.51 Fat 1.00 1.02 Carb. 4.00 3.98 Salts .37 Water <u>93.12</u> <u>100.00</u>	9.9
4	71 MELLIN'S FOOD 243 grains, or 2 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful BOTTOM MILK (2.50% Fat) 3 $\frac{1}{4}$ fluidounces WATER 12 $\frac{1}{4}$ fluidounces	Prot. 1.00 1.05 Fat .50 .51 Carb. 3.50 3.51 Salts .28 Wat <u>94.65</u> <u>100.00</u>	7.2

Formulas

Containing Mellin's Food and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
6	133 MELLIN'S FOOD 276 grains, or 2 level tablespoonfuls and 2 level teaspoonfuls BOTTOM MILK (2% Fat) 4 fluidounces WATER 12 fluidounces	PROT. 1.25 ACTUAL FAT .50 .50 CARB. 4.00 4.06 SALTS .33 WATER <u>93.86</u> <u>100.00</u>	8.2
14	382 MELLIN'S FOOD 309 grains, or 2 level tablespoonfuls and 3 level teaspoonfuls BOTTOM MILK (2.50% Fat) 9½ fluidounces WATER 6½ fluidounces	PROT. 2.50 ACTUAL FAT 1.50 1.49 CARB. 6.00 5.99 SALTS .59 WATER <u>89.42</u> <u>100.00</u>	15.3
4	72 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls BOTTOM MILK (3% Fat) 2½ fluidounces WATER 13½ fluidounces	PROT. 1.00 ACTUAL FAT .50 .47 CARB. 4.00 4.01 SALTS .28 WATER <u>94.27</u> <u>100.00</u>	7.7
17	454 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls BOTTOM MILK (2.50% Fat) 13¼ fluidounces WATER 2¾ fluidounces	PROT. 3.25 ACTUAL FAT 2.00 2.00 CARB. 7.00 7.02 SALTS .74 WATER <u>86.99</u> <u>100.00</u>	19.2

Formulas

Containing Mellin's Food and Bottom Milk

Page	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
13	345 MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful BOTTOM MILK (2% Fat) 8½ fluidounces WATER 7¾ fluidounces	ACTUAL Prot. 2.25 2.24 Fat 1.00 1.01 Carb. 6.00 5.96 Salts .55 Water <u>90.24</u> <u>100.00</u>			13.5
10	246 MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls BOTTOM MILK (1.50% Fat) 5¾ fluidounces WATER 10¼ fluidounces	Prot. 1.75 1.74 Fat .50 .53 Carb. 5.50 5.46 Salts .46 Water <u>91.81</u> <u>100.00</u>			10.8
6	135 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls BOTTOM MILK (2.50% Fat) 3¾ fluidounces WATER 12¾ fluidounces	Prot. 1.25 1.23 Fat .50 .50 Carb. 5.00 5.03 Salts .36 Water <u>92.88</u> <u>100.00</u>			9.5
12	303 MELLIN'S FOOD 397.5 grains, or 3 level tablespoonfuls and 2½ level teaspoonfuls BOTTOM MILK (2.50% Fat) 6¾ fluidounces WATER 9¾ fluidounces	Prot. 2.00 1.97 Fat 1.00 1.03 Carb. 6.00 6.00 Salts .51 Water <u>90.49</u> <u>100.00</u>			13.3

Formulas

Containing Mellin's Food and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
8	191 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls BOTTOM MILK (2% Fat) 4½ fluidounces WATER 11¾ fluidounces	Prot.	1.50	ACTUAL 1.47	
		Fat	.50	.52	10.6
		Carb.	5.50	5.53	
		Salts		.42	
		Water		92.06	
				100.00	
10	247 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful BOTTOM MILK (1.50% Fat) 5½ fluidounces WATER 10½ fluidounces	Prot.	1.75	1.77	
		Fat	.50	.51	11.6
		Carb.	6.00	6.04	
		Salts		.48	
		Water		91.20	
				100.00	
10	254 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful BOTTOM MILK (3% Fat) 5½ fluidounces WATER 10½ fluidounces	Prot.	1.75	1.75	
		Fat	1.00	1.00	13.
		Carb.	6.00	6.02	
		Salts		.47	
		Water		90.76	
				100.00	
12	304 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful BOTTOM MILK (2.50% Fat) 6½ fluidounces WATER 9¾ fluidounces	Prot.	2.00	2.00	
		Fat	1.00	1.00	14.
		Carb.	6.50	6.49	
		Salts		.53	
		Water		89.98	
				100.00	

Formulas

Containing Mellin's Food and Bottom Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
8	I92 MELLIN'S FOOD 480 grains, or 3 level tablespoonfuls and 5 level teaspoonfuls BOTTOM MILK (2% Fat) 4 fluidounces WATER 12 fluidounces	ACTUAL Prot. 1.50 1.49 Fat .50 .49 Carb. 6.00 6.03 Salts .44 Water 91.55 <hr/> 100.00	11.2
6	I37 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls BOTTOM MILK (3% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.25 1.27 Fat .50 .50 Carb. 6.00 6.04 Salts .40 Water 91.79 <hr/> 100.00	11.
8	I94 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonfuls BOTTOM MILK (2.50% Fat) 3½ fluidounces WATER 12½ fluidounces	Prot. 1.50 1.52 Fat .50 .53 Carb. 7.00 7.01 Salts .47 Water 90.47 <hr/> 100.00	12.8

Formulas

Containing Mellin's Food and Cream

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- QUINTS
		ACTUAL			
2	2 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls CREAM (16% Fat) $\frac{3}{4}$ fluidounce WATER $15\frac{1}{2}$ fluidounces	Prot. .30	.33		4.2
		Fat .50	.50		
		Carb. 2.00	1.95		
		Salts	.12		
		Water	<u>.97.10</u>		
			<u>100.00</u>		
2	3 MELLIN'S FOOD 171 grains, or 1 level tablespoonful and 2 level teaspoonfuls CREAM (25% Fat) $\frac{3}{4}$ fluidounce WATER $15\frac{3}{4}$ fluidounces	Prot. .35	.34		5.5
		Fat 1.00	.96		
		Carb. 2.00	1.96		
		Salts	.12		
		Water	<u>.96.62</u>		
			<u>100.00</u>		
2	12 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls CREAM (16% Fat) 1 fluidounce WATER 15 fluidounces	Prot. .50	.48		6.5
		Fat 1.00	.99		
		Carb. 2.50	2.48		
		Salts	.16		
		Water	<u>.95.89</u>		
			<u>100.00</u>		
2	5 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful CREAM (30% Fat) $\frac{3}{4}$ fluidounce WATER $15\frac{1}{4}$ fluidounces	Prot. .35	.35		4.8
		Fat .50	.46		
		Carb. 2.50	2.45		
		Salts	.14		
		Water	<u>.96.60</u>		
			<u>100.00</u>		

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
2	6 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and ½ level teaspoonful CREAM (45% Fat) ¾ fluidounce WATER 15½ fluidounces	ACTUAL Prot. .35 .36 Fat 1.00 .98 Carb. 2.50 2.46 Salts .14 Water <u>.96.06</u> <hr/> <u>100.00</u>	6.3
2	15 MELLIN'S FOOD 262.5 grains, or 2½ level tablespoonfuls CREAM (25% Fat) 1 fluidounce WATER 15 fluidounces	Prot. .50 .52 Fat 1.50 1.52 Carb. 3.00 2.99 Salts .18 Water <u>.94.79</u> <hr/> <u>100.00</u>	8.7
2	16 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls CREAM (35% Fat) ¾ fluidounce WATER 15¼ fluidounces	Prot. .50 .53 Fat 1.50 1.55 Carb. 3.50 3.44 Salts .20 Water <u>.94.28</u> <hr/> <u>100.00</u>	9.4
2	18 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls CREAM (40% Fat) ¾ fluidounce WATER 15½ fluidounces	Prot. .50 .54 Fat 2.00 2.03 Carb. 3.50 3.45 Salts .20 Water <u>.93.78</u> <hr/> <u>100.00</u>	10.8

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
2	14 MELLIN'S FOOD 331.5 grains, or 3 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful CREAM (35% Fat) $\frac{3}{8}$ fluidounce WATER $15\frac{1}{2}$ fluidounces	Prot. .50 .52 Fat 1.00 1.03 Carb. 3.50 3.56 Salts .20 Water <u>94.69</u> <u>100.00</u>	8.1
2	25 MELLIN'S FOOD 364.5 grains, or 3 level tablespoonfuls and $1\frac{1}{2}$ level teaspoonfuls CREAM (30% Fat) $\frac{3}{8}$ fluidounce WATER $15\frac{1}{2}$ fluidounces	Prot. .60 .62 Fat 1.50 1.56 Carb. 4.00 3.97 Salts .23 Water <u>93.62</u> <u>100.00</u>	10.3
2	27 MELLIN'S FOOD 364.5 grains, or 3 level tablespoonfuls and $1\frac{1}{2}$ level teaspoonfuls CREAM (35% Fat) 1 fluidounce WATER 15 fluidounces	Prot. .60 .63 Fat 2.00 2.05 Carb. 4.00 3.98 Salts .23 Water <u>93.11</u> <u>100.00</u>	11.8
3	29 MELLIN'S FOOD 364.5 grains, or 3 level tablespoonfuls and $1\frac{1}{2}$ level teaspoonfuls CREAM (45% Fat) 1 fluidounce WATER 15 fluidounces	Prot. .60 .61 Fat 2.50 2.56 Carb. 4.00 3.95 Salts .23 Water <u>92.65</u> <u>100.00</u>	13.1

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID OUNCE
	20			ACTUAL	
2	MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls CREAM (16% Fat) ½ fluidounce WATER 15½ fluidounces	Prot.	.60	.59	
		Fat	.50	.49	7.2
		Carb.	4.00	3.94	
		Salts		.22	
		Water		94.76	
				<hr style="width: 100px; margin-left: 0; border: 0; border-top: 1px solid black;"/>	
	22				
2	MELLIN'S FOOD 381 grains, or 3 level tablespoonfuls and 2 level teaspoonfuls CREAM (35% Fat) ½ fluidounce WATER 15½ fluidounces	Prot.	.60	.58	
		Fat	1.00	1.03	8.9
		Carb.	4.00	4.05	
		Salts		.23	
		Water		94.11	
				<hr style="width: 100px; margin-left: 0; border: 0; border-top: 1px solid black;"/>	
	63				
4	MELLIN'S FOOD 408 grains, or 2 level tablespoonfuls and 6 level teaspoonfuls CREAM (35 % Fat) 1½ fluidounces WATER 14½ fluidounces	Prot.	.75	.76	
		Fat	3.00	3.06	15.6
		Carb.	4.50	4.50	
		Salts		.27	
		Water		91.41	
				<hr style="width: 100px; margin-left: 0; border: 0; border-top: 1px solid black;"/>	
	28				
2	MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls CREAM (45% Fat) ¾ fluidounce WATER 15¼ fluidounces	Prot.	.60	.65	
		Fat	2.00	1.90	12.
		Carb.	4.50	4.46	
		Salts		.25	
		Water		92.74	
				<hr style="width: 100px; margin-left: 0; border: 0; border-top: 1px solid black;"/>	

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
3	30 MELLIN'S FOOD 420 grains, or 4 level tablespoonfuls CREAM (50% Fat) $\frac{7}{8}$ fluidounce WATER $15\frac{1}{8}$ fluidounces	ACTUAL Prot. .60 .65 Fat 2.50 2.47 Carb. 4.50 4.47 Salts .25 Water $\frac{92.16}{100.00}$	13.7
3	44 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls CREAM (16% Fat) 1 fluidounce WATER 15 fluidounces	Prot. .75 .74 Fat 1.00 .96 Carb. 4.50 4.52 Salts .27 Water $\frac{93.51}{100.00}$	9.5
3	50 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls CREAM (20% Fat) $1\frac{1}{4}$ fluidounces WATER $14\frac{3}{4}$ fluidounces	Prot. .75 .77 Fat 1.50 1.50 Carb. 4.50 4.56 Salts .27 Water $\frac{92.90}{100.00}$	11.2
3	56 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls CREAM (30% Fat) $1\frac{1}{8}$ fluidounces WATER $14\frac{7}{8}$ fluidounces	Prot. .75 .72 Fat 2.00 2.00 Carb. 4.50 4.50 Salts .26 Water $\frac{92.52}{100.00}$	12.5

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
4	60 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls CREAM (35% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot.	.75	.73	
		Fat	2.50	2.55	14.1
		Carb.	4.50	4.51	
		Salts		.27	
		Water		<u>91.94</u>	
				<u>100.00</u>	
2	23 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls CREAM (35% Fat) ½ fluidounce WATER 15½ fluidounces	Prot.	.60	.65	
		Fat	1.00	1.02	9.6
		Carb.	4.50	4.53	
		Salts		.25	
		Water		<u>93.55</u>	
				<u>100.00</u>	
2	26 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls CREAM (55% Fat) ½ fluidounce WATER 15½ fluidounces	Prot.	.60	.62	
		Fat	1.50	1.54	11.
		Carb.	4.50	4.50	
		Salts		.25	
		Water		<u>93.09</u>	
				<u>100.00</u>	
5	118 MELLIN'S FOOD 430.5 grains, or 3 level tablespoonfuls and 3½ level teaspoonfuls CREAM (20% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot.	1.00	1.01	
		Fat	3.00	2.98	16.4
		Carb.	5.00	5.01	
		Salts		.33	
		Water		<u>90.67</u>	
				<u>100.00</u>	

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
2	21 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful CREAM (35% Fat) $\frac{1}{4}$ fluidounce WATER $15\frac{3}{4}$ fluidounces	PROT. .60 .62 FAT .50 .52 CARB. 4.50 4.54 SALTS .25 WATER $\frac{94.07}{100.00}$	8.1
3	45 MELLIN'S FOOD 463.5 grains, or 3 level tablespoonfuls and $4\frac{1}{2}$ level teaspoonfuls CREAM (16% Fat) 1 fluidounce WATER 15 fluidounces	PROT. .75 .79 FAT 1.00 .96 CARB. 5.00 5.00 SALTS .29 WATER $\frac{92.96}{100.00}$	10.3
3	51 MELLIN'S FOOD 463.5 grains, or 3 level tablespoonfuls and $4\frac{1}{2}$ level teaspoonfuls CREAM (25% Fat) 1 fluidounce WATER 15 fluidounces	PROT. .75 .78 FAT 1.50 1.48 CARB. 5.00 4.97 SALTS .29 WATER $\frac{92.48}{100.00}$	11.7
3	57 MELLIN'S FOOD 472.5 grains, or $4\frac{1}{2}$ level tablespoonfuls CREAM (35% Fat) 1 fluidounce WATER 15 fluidounces	PROT. .75 .77 FAT 2.00 2.03 CARB. 5.00 5.03 SALTS .29 WATER $\frac{91.88}{100.00}$	13.4

Formulas

Containing Mellin's Food and Cream

Page	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
	61		
4	MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (45% Fat) 1 fluidounce WATER 15 fluidounces	Prot. .75 .74 Fat 2.50 2.53 Carb. 5.00 5.01 Salts .28 Water <u>.91.44</u> <u>100.00</u>	14.8
	64		
4	MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (45% Fat) 1 fluidounce and 1½ fluidrachm WATER 15 fluidounces	Prot. .75 .76 Fat 3.00 2.97 Carb. 5.00 4.98 Salts .29 Water <u>.91.00</u> <u>100.00</u>	16.2
	66		
4	MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (50% Fat) 1¼ fluidounces WATER 14¾ fluidounces	Prot. .75 .76 Fat 3.50 3.50 Carb. 5.00 5.03 Salts .29 Water <u>.90.42</u> <u>100.00</u>	17.6
	67		
4	MELLIN'S FOOD 472.5 grains, or 4½ level tablespoonfuls CREAM (55% Fat) 1 fluidounce and 2½ fluidrachms WATER 14¾ fluidounces	Prot. .75 .75 Fat 4.00 4.02 Carb. 5.00 5.01 Salts .29 Water <u>.89.93</u> <u>100.00</u>	19.2

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
7	175 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls CREAM (16% Fat) $3\frac{1}{8}$ fluidounces WATER $12\frac{7}{8}$ fluidounces	Prot. 1.25 ACTUAL Fat 3.00 2.95 Carb. 6.00 6.03 Salts .40 Water <u>89.37</u> <hr/> 100.00	18.2
3	58 MELLIN'S FOOD 525 grains, or 5 level tablespoonfuls CREAM (50% Fat) $\frac{3}{4}$ fluidounce WATER $15\frac{1}{4}$ fluidounces	Prot. .75 .77 Fat 2.00 * 2.09 Carb. 5.50 5.46 Salts .30 Water <u>91.38</u> <hr/> 100.00	14.2
4	65 MELLIN'S FOOD 525 grains, or 5 level tablespoonfuls CREAM (55% Fat) 1 fluidounce WATER 15 fluidounces	Prot. .75 .79 Fat 3.00 3.05 Carb. 5.50 5.48 Salts .31 Water <u>90.37</u> <hr/> 100.00	17.1
3	38 MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3 $\frac{1}{2}$ level teaspoonfuls CREAM (35% Fat) $\frac{1}{4}$ fluidounce WATER $15\frac{1}{4}$ fluidounces	Prot. .75 .74 Fat .50 .51 Carb. 5.50 5.49 Salts .30 Water <u>92.96</u> <hr/> 100.00	9.6

* The percentage of Fat cannot be obtained nearer than
 sought except by using an impractical measure of Cream,
 a quantity involving the measurement of $\frac{1}{2}$ fluidrachm.

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
	46		
3	MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls	Prot. .75 .78 Fat 1.00 1.01 Carb. 5.50 5.54 Salts .31 Water <u>92.36</u> <u>100.00</u>	11.2
	CREAM (35% Fat) $\frac{1}{2}$ fluidounce WATER 15½ fluidounces		
	52		
3	MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls	Prot. .75 .78 Fat 1.50 1.56 Carb. 5.50 5.55 Salts .31 Water <u>91.80</u> <u>100.00</u>	12.8
	CREAM (45% Fat) $\frac{5}{8}$ fluidounce WATER 15¾ fluidounces		
	62		
4	MELLIN'S FOOD 535.5 grains, or 4 level tablespoonfuls and 3½ level teaspoonfuls	Prot. .75 .78 Fat 2.50 2.47 Carb. 5.50 5.54 Salts .31 Water <u>90.90</u> <u>100.00</u>	15.5
	CREAM (55% Fat) 6½ fluidrachms WATER 15½ fluidounces		
	125		
6	MELLIN'S FOOD 552 grains, or 4 level tablespoonfuls and 4 level teaspoonfuls	Prot. 1.00 1.02 Fat 3.50 3.49 Carb. 6.00 6.00 Salts .36 Water <u>89.13</u> <u>100.00</u>	19.4
	CREAM (30% Fat) 2 fluidounces WATER 14 fluidounces		

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
5	I14 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful CREAM (25% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot. 1.00 ACTUAL 1.01 Fat 2.50 2.55 Carb. 6.00 6.03 Salts .36 Water <u>90.05</u> <u>100.00</u>	16.7
5	I20 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful CREAM (30% Fat) 1½ fluidounces WATER 14½ fluidounces	Prot. 1.00 .99 Fat 3.00 3.05 Carb. 6.00 6.00 Salts .36 Water <u>89.60</u> <u>100.00</u>	18.1
6	I30 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful CREAM (35% Fat) 2 fluidounces WATER 14 fluidounces	Prot. 1.00 1.01 Fat 4.00 4.00 Carb. 6.00 6.03 Salts .36 Water <u>88.60</u> <u>100.00</u>	21.
7	I8I MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls CREAM (20% Fat) 3 fluidounces WATER 13 fluidounces	Prot. 1.25 1.27 Fat 3.50 3.51 Carb. 6.50 6.51 Salts .42 Water <u>88.29</u> <u>100.00</u>	20.6

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
	I21		
5	MELLIN'S FOOD 618 grains, or 4 level tablespoonfuls and 6 level teaspoonfuls	Prot. 1.00 1.01 Fat 3.00 2.98 Carb. 6.50 6.50 Salts .38 Water <u>89.13</u> <u>100.00</u>	18.7
	CREAM (35% Fat) 1½ fluidounces WATER 14½ fluidounces		
	I15		
5	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls	Prot. 1.00 .98 Fat 2.50 2.49 Carb. 6.50 6.51 Salts .37 Water <u>89.65</u> <u>100.00</u>	17.2
	CREAM (35% Fat) 1¼ fluidounces WATER 14¾ fluidounces		
	I26		
6	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls	Prot. 1.00 1.00 Fat 3.50 3.49 Carb. 6.50 6.52 Salts .38 Water <u>88.61</u> <u>100.00</u>	20.3
	CREAM (40% Fat) 1 fluidounce and 4½ fluidrachms WATER 14½ fluidounces		
	I31		
6	MELLIN'S FOOD 624 grains, or 5 level tablespoonfuls and 3 level teaspoonfuls	Prot. 1.00 1.00 Fat 4.00 4.03 Carb. 6.50 6.54 Salts .38 Water <u>88.05</u> <u>100.00</u>	21.9
	CREAM (45% Fat) 1½ fluidounces WATER 14¾ fluidounces		

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
4	90 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (20% Fat) ⅓ fluidounce WATER 15½ fluidounces	ACTUAL Prot. 1.00 1.03 Fat 1.00 1.02 Carb. 7.00 7.00 Salts .40 Water <u>90.55</u> <u>100.00</u>	13.7
5	99 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (30% Fat) ⅓ fluidounce WATER 15½ fluidounces	Prot. 1.00 1.01 Fat 1.50 1.51 Carb. 7.00 6.98 Salts .39 Water <u>90.11</u> <u>100.00</u>	15.1
5	109 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (35% Fat) 1 fluidounce WATER 15 fluidounces	Prot. 1.00 1.02 Fat 2.00 1.98 Carb. 7.00 7.00 Salts .39 Water <u>89.61</u> <u>100.00</u>	16.5
5	116 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (40% Fat) 1⅓ fluidounces WATER 14½ fluidounces	Prot. 1.00 1.02 Fat 2.50 2.50 Carb. 7.00 7.01 Salts .40 Water <u>89.07</u> <u>100.00</u>	18.1

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
5	I22 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (45% Fat) 1 fluidounce and 1½ fluidrachms WATER 14½ fluidounces	PROT. 1.00 ACTUAL Fat 3.00 Carb. 7.00 Salts .40 Water 88.55 <hr/> 100.00	19.6
	See Duplicate Formula No. I22A		
	If 1 fluidounce and 1½ fluidrachms of Cream containing 45% of Fat be substituted in Formula No. I22 for 1 fluidounce and 1½ fluidrachms of same Cream, the proportions used and the percentages obtained will be as follows:		
5	I22A MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (45% Fat) 1 fluidounce and 1½ fluidrachms WATER 14½ fluidounces	PROT. 1.00 ACTUAL Fat 3.00 Carb. 7.00 Salts .40 Water 88.62 <hr/> 100.00	19.3
6	I27 MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls CREAM (45% Fat) 1 fluidounce and 3½ fluidrachms WATER 14½ fluidounces	PROT. 1.00 ACTUAL Fat 3.50 Carb. 7.00 Salts .40 Water 88.01 <hr/> 100.00	21.3

Formulas

Containing Mellin's Food and Cream

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE																		
6	<p style="text-align: center;">132</p> <p>MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls</p> <p>CREAM (50% Fat) 1 fluidounce and 3½ fluidrachms</p> <p>WATER 14½ fluidounces</p> <p style="text-align: center;">See Duplicate Formula No. 132A</p> <hr/> <p>If 1 fluidounce and 3½ fluidrachms of Cream containing 50% of Fat be substituted for 1 fluidounce and 3½ fluidrachms of same Cream in Formula No. 132, the proportions used and the percentages obtained will be as follows:</p> <p style="text-align: center;">132A</p> <p>MELLIN'S FOOD 682.5 grains, or 6½ level tablespoonfuls</p> <p>CREAM (50% Fat) 1 fluidounce and 3½ fluidrachms</p> <p>WATER 14½ fluidounces</p>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: right; font-weight: normal;">ACTUAL</th> <th></th> </tr> </thead> <tbody> <tr> <td>Prot.</td><td style="text-align: right;">1.00</td><td style="text-align: right;">1.03</td></tr> <tr> <td>Fat</td><td style="text-align: right;">4.00</td><td style="text-align: right;">3.99</td></tr> <tr> <td>Carb.</td><td style="text-align: right;">7.00</td><td style="text-align: right;">7.00</td></tr> <tr> <td>Salts</td><td></td><td style="text-align: right;">.40</td></tr> <tr> <td>Water</td><td style="text-align: right;">87.58</td><td style="text-align: right;"><hr/><u>100.00</u></td></tr> </tbody> </table>		ACTUAL		Prot.	1.00	1.03	Fat	4.00	3.99	Carb.	7.00	7.00	Salts		.40	Water	87.58	<hr/> <u>100.00</u>	22.6
	ACTUAL																				
Prot.	1.00	1.03																			
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6		<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: right; font-weight: normal;">ACTUAL</th> <th></th> </tr> </thead> <tbody> <tr> <td>Prot.</td><td style="text-align: right;">1.00</td><td style="text-align: right;">1.03</td></tr> <tr> <td>Fat</td><td style="text-align: right;">4.00</td><td style="text-align: right;">3.91</td></tr> <tr> <td>Carb.</td><td style="text-align: right;">7.00</td><td style="text-align: right;">7.01</td></tr> <tr> <td>Salts</td><td></td><td style="text-align: right;">.40</td></tr> <tr> <td>Water</td><td style="text-align: right;">87.65</td><td style="text-align: right;"><hr/><u>100.00</u></td></tr> </tbody> </table>		ACTUAL		Prot.	1.00	1.03	Fat	4.00	3.91	Carb.	7.00	7.01	Salts		.40	Water	87.65	<hr/> <u>100.00</u>	22.3
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Formulas

Containing Mellin's Food and Top Milk

Formulas

Containing Mellin's Food and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE															
2	<p style="text-align: center;">24</p> <p>MELLIN'S FOOD 138 grains, or 1 level tablespoonful and 1 level teaspoonful</p> <p>TOP MILK (10% Fat) 2 fluidounces</p> <p>WATER 14 fluidounces</p> <hr/>	<p style="text-align: right;">ACTUAL</p> <table> <tbody> <tr> <td>Prot.</td><td>.60</td><td>.60</td></tr> <tr> <td>Fat</td><td>1.25</td><td>1.25</td></tr> <tr> <td>Carb.</td><td>2.00</td><td>2.02</td></tr> <tr> <td>Salts</td><td></td><td>.16</td></tr> <tr> <td>Water</td><td></td><td><u>95.97</u> 100.00</td></tr> </tbody> </table>	Prot.	.60	.60	Fat	1.25	1.25	Carb.	2.00	2.02	Salts		.16	Water		<u>95.97</u> 100.00	6.8
Prot.	.60	.60																
Fat	1.25	1.25																
Carb.	2.00	2.02																
Salts		.16																
Water		<u>95.97</u> 100.00																
2	<p style="text-align: center;">II</p> <p>MELLIN'S FOOD 157.5 grains, or 1½ level tablespoonfuls</p> <p>TOP MILK (13% Fat) 1¼ fluidounces</p> <p>WATER 14¾ fluidounces</p> <hr/>	<table> <tbody> <tr> <td>Prot.</td><td>.50</td><td>.46</td></tr> <tr> <td>Fat</td><td>1.00</td><td>1.02</td></tr> <tr> <td>Carb.</td><td>2.00</td><td>2.01</td></tr> <tr> <td>Salts</td><td></td><td>.14</td></tr> <tr> <td>Water</td><td></td><td><u>96.37</u> 100.00</td></tr> </tbody> </table>	Prot.	.50	.46	Fat	1.00	1.02	Carb.	2.00	2.01	Salts		.14	Water		<u>96.37</u> 100.00	5.9
Prot.	.50	.46																
Fat	1.00	1.02																
Carb.	2.00	2.01																
Salts		.14																
Water		<u>96.37</u> 100.00																
5	<p style="text-align: center;">100</p> <p>MELLIN'S FOOD 157.5 grains, or 1½ level tablespoonfuls</p> <p>TOP MILK (7% Fat) 4 fluidounces</p> <p>WATER 12 fluidounces</p> <hr/>	<table> <tbody> <tr> <td>Prot.</td><td>1.00</td><td>1.06</td></tr> <tr> <td>Fat</td><td>1.75</td><td>1.75</td></tr> <tr> <td>Carb.</td><td>2.75</td><td>2.80</td></tr> <tr> <td>Salts</td><td></td><td>.26</td></tr> <tr> <td>Water</td><td></td><td><u>94.13</u> 100.00</td></tr> </tbody> </table>	Prot.	1.00	1.06	Fat	1.75	1.75	Carb.	2.75	2.80	Salts		.26	Water		<u>94.13</u> 100.00	9.8
Prot.	1.00	1.06																
Fat	1.75	1.75																
Carb.	2.75	2.80																
Salts		.26																
Water		<u>94.13</u> 100.00																
5	<p style="text-align: center;">91</p> <p>MELLIN'S FOOD 187.5 grains, or 1 level tablespoonful and 2½ level teaspoonsfuls</p> <p>TOP MILK (7% Fat) 3½ fluidounces</p> <p>WATER 12½ fluidounces</p>	<table> <tbody> <tr> <td>Prot.</td><td>1.00</td><td>.99</td></tr> <tr> <td>Fat</td><td>1.50</td><td>1.53</td></tr> <tr> <td>Carb.</td><td>3.00</td><td>2.97</td></tr> <tr> <td>Salts</td><td></td><td>.26</td></tr> <tr> <td>Water</td><td></td><td><u>94.25</u> 100.00</td></tr> </tbody> </table>	Prot.	1.00	.99	Fat	1.50	1.53	Carb.	3.00	2.97	Salts		.26	Water		<u>94.25</u> 100.00	9.3
Prot.	1.00	.99																
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Water		<u>94.25</u> 100.00																

Formulas

Containing Mellin's Food and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID. OUNCE
9	220 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful TOP MILK (7% Fat) $5\frac{3}{4}$ fluidounces WATER $10\frac{1}{4}$ fluidounces	Prot. 1.50 ACTUAL 1.51 Fat 2.50 2.49 Carb. 4.00 3.98 Salts .37 Water $\frac{91.65}{100.00}$	14.
3	41 MELLIN'S FOOD 226.5 grains, or 2 level tablespoonfuls and $\frac{1}{2}$ level teaspoonful TOP MILK (7% Fat) $2\frac{1}{4}$ fluidounces WATER $13\frac{3}{4}$ fluidounces	Prot. .75 .78 Fat 1.00 .98 Carb. 3.00 3.02 Salts .22 Water $\frac{95.00}{100.00}$	7.5
2	9 MELLIN'S FOOD 262.5 grains, or 2 $\frac{1}{2}$ level tablespoonfuls TOP MILK (10% Fat) $\frac{3}{4}$ fluidounce WATER $15\frac{1}{4}$ fluidounces	Prot. .50 .51 Fat .50 .47 Carb. 3.00 2.97 Salts .18 Water $\frac{95.87}{100.00}$	5.7
2	10 MELLIN'S FOOD 315 grains, or 3 level tablespoonfuls TOP MILK (13% Fat) $\frac{5}{8}$ fluidounce WATER $15\frac{3}{8}$ fluidounces	Prot. .50 .55 Fat .50 .50 Carb. 3.50 3.45 Salts .20 Water $\frac{95.30}{100.00}$	6.5

Formulas

Containing Mellin's Food and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE																								
3	<p style="text-align: center;">35</p> <p>MELLIN'S FOOD 348 grains, or 3 level tablespoonfuls and 1 level teaspoonful</p> <p>TOP MILK (7% Fat) 1½ fluidounces</p> <p>WATER 14¾ fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Prot.</td><td style="width: 35%;">.75</td><td style="width: 15%;">.73</td><td style="width: 45%;"></td></tr> <tr> <td>Fat</td><td>.50</td><td>.54</td><td></td></tr> <tr> <td>Carb.</td><td>4.00</td><td>3.96</td><td></td></tr> <tr> <td>Salts</td><td></td><td>.25</td><td></td></tr> <tr> <td>Water</td><td></td><td>94.52</td><td></td></tr> <tr> <td></td><td></td><td><hr/><u>100.00</u></td><td></td></tr> </table>	Prot.	.75	.73		Fat	.50	.54		Carb.	4.00	3.96		Salts		.25		Water		94.52				<hr/> <u>100.00</u>		7.5
Prot.	.75	.73																									
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Carb.	4.00	3.96																									
Salts		.25																									
Water		94.52																									
		<hr/> <u>100.00</u>																									
4	<p style="text-align: center;">85</p> <p>MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls</p> <p>TOP MILK (7% Fat) 2¾ fluidounces</p> <p>WATER 13½ fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Prot.</td><td style="width: 35%;">1.00</td><td style="width: 15%;">.98</td><td style="width: 45%;"></td></tr> <tr> <td>Fat</td><td>1.00</td><td>1.02</td><td></td></tr> <tr> <td>Carb.</td><td>4.50</td><td>4.46</td><td></td></tr> <tr> <td>Salts</td><td></td><td>.30</td><td></td></tr> <tr> <td>Water</td><td></td><td>93.24</td><td></td></tr> <tr> <td></td><td></td><td><hr/><u>100.00</u></td><td></td></tr> </table>	Prot.	1.00	.98		Fat	1.00	1.02		Carb.	4.50	4.46		Salts		.30		Water		93.24				<hr/> <u>100.00</u>		9.9
Prot.	1.00	.98																									
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5	<p style="text-align: center;">94</p> <p>MELLIN'S FOOD 367.5 grains, or 3½ level tablespoonfuls</p> <p>TOP MILK (10% Fat) 2½ fluidounces</p> <p>WATER 13½ fluidounces</p> <hr/>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Prot.</td><td style="width: 35%;">1.00</td><td style="width: 15%;">.99</td><td style="width: 45%;"></td></tr> <tr> <td>Fat</td><td>1.50</td><td>1.52</td><td></td></tr> <tr> <td>Carb.</td><td>4.50</td><td>4.47</td><td></td></tr> <tr> <td>Salts</td><td></td><td>.30</td><td></td></tr> <tr> <td>Water</td><td></td><td>92.72</td><td></td></tr> <tr> <td></td><td></td><td><hr/><u>100.00</u></td><td></td></tr> </table>	Prot.	1.00	.99		Fat	1.50	1.52		Carb.	4.50	4.47		Salts		.30		Water		92.72				<hr/> <u>100.00</u>		11.4
Prot.	1.00	.99																									
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Salts		.30																									
Water		92.72																									
		<hr/> <u>100.00</u>																									
6	<p style="text-align: center;">151</p> <p>MELLIN'S FOOD 391.5 grains, or 2 level tablespoonfuls and 5½ level teaspoonfuls</p> <p>TOP MILK (7% Fat) 3½ fluidounces</p> <p>WATER 12½ fluidounces</p>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Prot.</td><td style="width: 35%;">1.25</td><td style="width: 15%;">1.24</td><td style="width: 45%;"></td></tr> <tr> <td>Fat</td><td>1.50</td><td>1.49</td><td></td></tr> <tr> <td>Carb.</td><td>5.00</td><td>4.99</td><td></td></tr> <tr> <td>Salts</td><td></td><td>.36</td><td></td></tr> <tr> <td>Water</td><td></td><td>91.92</td><td></td></tr> <tr> <td></td><td></td><td><hr/><u>100.00</u></td><td></td></tr> </table>	Prot.	1.25	1.24		Fat	1.50	1.49		Carb.	5.00	4.99		Salts		.36		Water		91.92				<hr/> <u>100.00</u>		12.3
Prot.	1.25	1.24																									
Fat	1.50	1.49																									
Carb.	5.00	4.99																									
Salts		.36																									
Water		91.92																									
		<hr/> <u>100.00</u>																									

Formulas

Containing Mellin's Food and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
9	216 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls TOP MILK (7% Fat) 4½ fluidounces WATER 11¼ fluidounces	ACTUAL Prot. 1.50 1.52 Fat 2.00 2.01 Carb. 5.50 5.54 Salts .42 Water 90.51 <hr/> 100.00	15.
14	370 MELLIN'S FOOD 414 grains, or 3 level tablespoonfuls and 3 level teaspoonfuls TOP MILK (7% Fat) 8½ fluidounces WATER 7½ fluidounces	Prot. 2.25 2.24 Fat 3.50 3.52 Carb. 6.50 6.50 Salts .57 Water 87.17 <hr/> 100.00	21.7
15	407 MELLIN'S FOOD 436.5 grains, or 4 level tablespoonfuls and ½ level teaspoonful TOP MILK (7% Fat) 9½ fluidounces WATER 6½ fluidounces	Prot. 2.50 2.49 Fat 4.00 3.98 Carb. 7.00 7.00 Salts .62 Water 85.91 <hr/> 100.00	24.1
7	161 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful TOP MILK (10% Fat) 3¼ fluidounces WATER 12¾ fluidounces	Prot. 1.25 1.24 Fat 2.00 1.96 Carb. 5.50 5.49 Salts .38 Water 90.93 <hr/> 100.00	14.4

Formulas

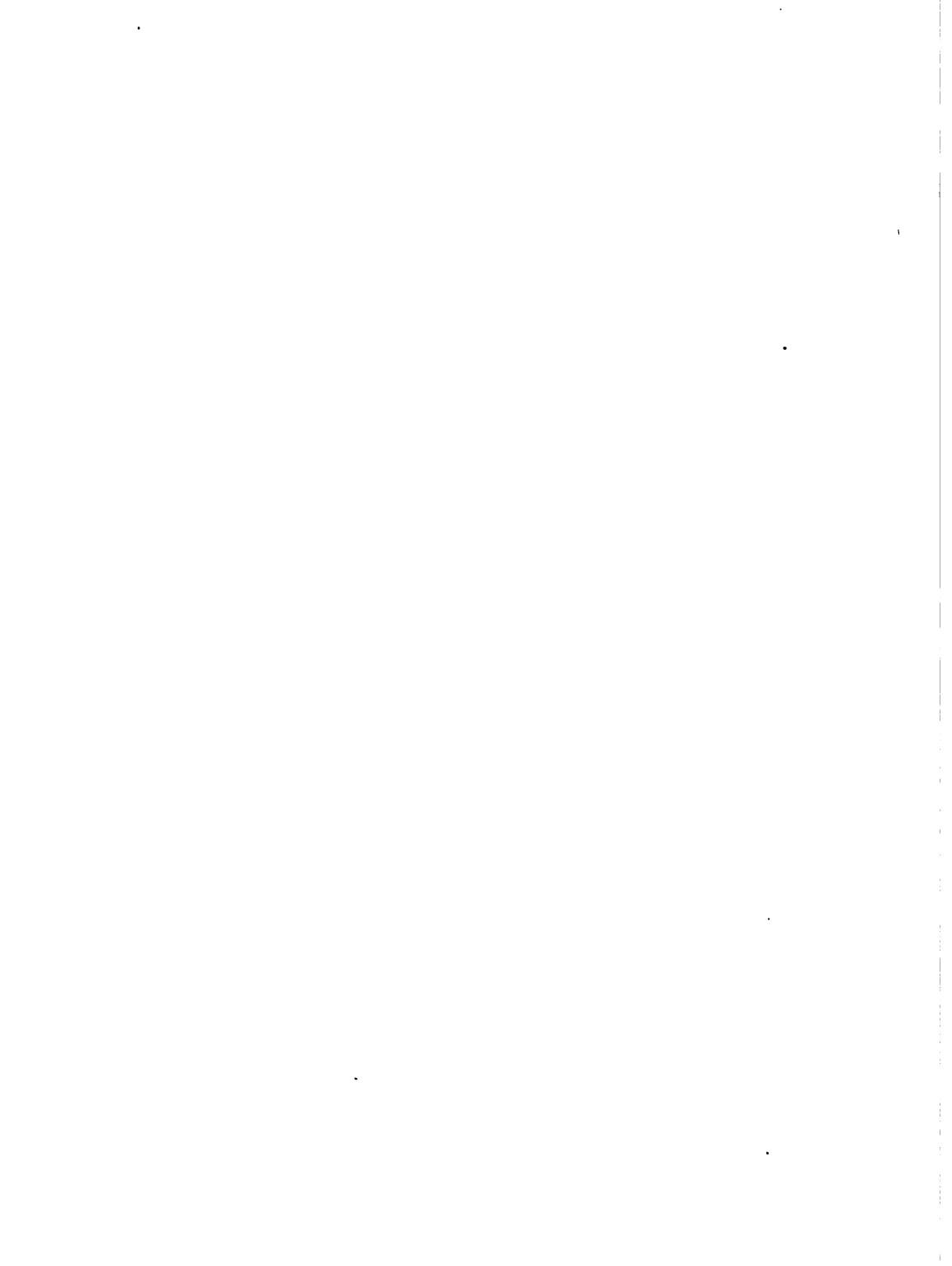
Containing Mellin's Food and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID OUNCE
7	168 MELLIN'S FOOD 453 grains, or 4 level tablespoonfuls and 1 level teaspoonful TOP MILK (13% Fat) 3½ fluidounces WATER 12¾ fluidounces	Prot. 1.25 1.22 Fat 2.50 2.53 Carb. 5.50 5.46 Salts .37 Water <u>90.42</u> <u>100.00</u>	16.
3	37 MELLIN'S FOOD 469.5 grains, or 4 level tablespoonfuls and 1½ level teaspoonfuls TOP MILK (13% Fat) ½ fluidounce WATER 15¾ fluidounces	Prot. .75 .74 Fat .50 .50 Carb. 5.00 4.97 Salts .28 Water <u>93.51</u> <u>100.00</u>	3.8
4	87 MELLIN'S FOOD 496.5 grains, or 3 level tablespoonfuls and 5½ level teaspoonfuls TOP MILK (10% Fat) 1¾ fluidounces WATER 14¾ fluidounces	Prot. 1.00 .98 Fat 1.00 .98 Carb. 5.50 5.49 Salts .34 Water <u>92.21</u> <u>100.00</u>	11.3
13	341 MELLIN'S FOOD 519 grains, or 4 level tablespoonfuls and 3 level teaspoonfuls TOP MILK (10% Fat) 6¾ fluidounces WATER 9¾ fluidounces	Prot. 2.00 1.99 Fat 4.00 4.00 Carb. 7.00 7.00 Salts .54 Water <u>86.47</u> <u>100.00</u>	23.6

Formulas

Containing Mellin's Food and Top Milk

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
7	154 MELLIN'S FOOD 577.5 grains, or 5½ level tablespoonfuls TOP MILK (10% Fat) 2½ fluidounces WATER 13½ fluidounces	Prot. 1.25 1.24 Fat 1.50 1.49 Carb. 6.50 6.47 Salts .41 Water <u>90.39</u> <u>100.00</u>	ACTUAL 14.5
4	76 MELLIN'S FOOD 558 grains, or 5 level tablespoonfuls and 1 level teaspoonful TOP MILK (7% Fat) 1¼ fluidounces WATER 14¾ fluidounces	Prot. 1.00 .99 Fat .50 .53 Carb. 6.00 5.98 Salts .36 Water <u>92.14</u> <u>100.00</u>	10.7
8	210 MELLIN'S FOOD 601.5 grains, or 4 level tablespoonfuls and 5½ level teaspoonsfuls TOP MILK (7% Fat) 3½ fluidounces WATER 12¾ fluidounces	Prot. 1.50 1.51 Fat 1.50 1.51 Carb. 7.00 7.00 Salts .47 Water <u>89.51</u> <u>100.00</u>	15.7



Formulas

Containing Mellin's Food and Water

Formulas

Containing Mellin's Food and Water

PAGE	PROPORTIONS	COMPOSITION	CALORIES PER FLUID- OUNCE
2	19 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WATER 8 fluidounces <hr/>	ACTUAL Prot. .60 .56 Fat .00 Trace Carb. 4.35 4.33 Salts .23 Water <u>94.88</u> <u>100.00</u>	6.2
2	4 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WATER 12 fluidounces <hr/>	Prot. .35 .38 Fat .00 Trace Carb. 3.00 2.94 Salts .16 Water <u>96.52</u> <u>100.00</u>	4.2
2	I MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WATER 16 fluidounces	Prot. .30 .29 Fat .00 Trace Carb. 2.25 2.23 Salts .12 Water <u>97.36</u> <u>100.00</u>	3.1

Formulas

Containing Mellin's Food and Whey

Formulas

Containing Mellin's Food and Whey

Page	PROPORTIONS	COMPOSITION			CALORIES PER FLUID- OUNCE
		ACTUAL			
3	31 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WHEY 8 fluidounces WATER 8 fluidounces	Prot. .75 Fat .15 Carb. 4.65 Salts .46 Water <u>93.95</u>	.78 .15 4.66 .46 <u>100.00</u>		7.3
4	68 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WHEY 10 fluidounces WATER 6 fluidounces	Prot. .90 Fat .20 Carb. 5.25 Salts .55 Water <u>93.10</u>	.90 .19 5.26 .55 <u>100.00</u>		8.3
4	69 MELLIN'S FOOD 210 grains, or 2 level tablespoonfuls WHEY 12 fluidounces WATER 4 fluidounces	Prot. 1.00 Fat .25 Carb. 5.85 Salts .63 Water <u>92.27</u>	1.02 .22 5.86 .63 <u>100.00</u>		9.4

Milk Tables

For Making Cream, Top Milk, and Bottom
Milk Having a Definite Percentage of Fat

PREPARATION OF CREAMS, TOP MILKS AND BOTTOM MILKS FROM BOTTLED MILK

We give here tables for preparing creams, top milks, and bottom milks directly from bottled milk as it is delivered to the consumer. Where milk is delivered in quart bottles the following tables will probably be found the more practicable.

We wish to call attention to the fact, lest it be overlooked, that these milk tables, besides containing information for preparing creams, top milks, and bottom milks, also give data for preparing a milk of fair or average quality (one containing from 3.70% to 4% of fat) from milks containing either a lower or higher percentage of fat. For instance: In preparing *top* milks from bottled "Market" Milk the top 24 fluidounces of a bottle of milk will contain 3.80% fat when the original milk contains 3% to 3.20% fat. On the other hand, in preparing *bottom* milks from bottled "Market" Milk, the bottom 31 fluidounces of a bottle of milk will contain 3.80% fat when the original milk contains from 4.40% to 4.50% fat. In other words, the tables show how a physician may make a milk of average quality (3.70% to 4% fat) from a milk either poorer or richer in fat by taking off the proper quantity of top or bottom milk. As the analyses in "The Mellin's Food Method of Percentage Feeding"

are based on the use of milk of average quality, the data referred to in the tables enable the physician to use the Method when the milk available is known to be above or below average quality.

As in the other tables given, the figures in

Cylindrical
Cream
Dipper



Capacity
1 fluid-
ounce

the following tables are derived from the results obtained in a very large number of experiments on bottled milk made in the laboratory of this Company. It may be of interest to state here that in this series of experiments over 1700 quart bottles of milk were used and over 3400 fat determinations made.

Cream dippers, like or similar to those here represented, are extremely useful for separating bottled milk into creams, top milks and bottom milks; by their means it is possible to remove the upper strata from the lower ones with greater nicety than can be done by simply pouring off or decanting the upper portions. Such dippers, we believe, are now very generally obtainable from dealers in kitchen furnish-

Conical
Cream
Dipper



Capacity
1/2 fluid-
ounce

ings. The small conical dipper, while not absolutely necessary, is very convenient for removing the first ounce of cream, as it can usually be introduced into the almost full milk bottle without overflowing the cream; otherwise a spoon must be used for removing the first portion of cream. If the dipper or spoon is first wet with cold water, the cream will not stick to it. The Milk Tables contain data for making as rich creams as can be obtained, practically, by the gravity process. In the comparatively small number of formulas requiring creams of higher fat percentages than the Milk Tables give information for preparing, centrifugal creams must be used. The skimmed (separated) milk called for in a few formulas must also be obtained by the centrifugal process.

Table
**For Preparing Creams and Top Milks from "Market" Milk as
 Delivered to Consumer in Quart Bottles**

By "Market" Milk is meant milk that, after being drawn, is kept at a low temperature from 12 to 24 hours before being bottled, and that has stood in the bottles from 12 to 16 hours,— or until the cream line has become well defined.

Per Cent. Fat in Original Milk	Quantity of Top Milk to be Taken Off	Per Cent. of Fat in Top Milk Obtained
3% to 3.20%	24 Fluidounces	3.80%
	10½ "	7.00%
	6¾ "	10.00%
	4¾ "	13.00%
	3½ "	16.00%
	¾ "	20.00%
3.40% to 3.60%	30 Fluidounces	3.80%
	12½ "	7.00%
	8 "	10.00%
	5½ "	13.00%
	4 "	16.00%
	1 "	20.00%
3.80% to 4.00%	16 Fluidounces	7.00%
	10 "	10.00%
	7½ "	13.00%
	5¾ "	16.00%
	2½ "	20.00%
4.15% to 4.30%	17 Fluidounces	7.00%
	10½ "	10.00%
	7¾ "	13.00%
	6 "	16.00%
	2½ "	20.00%
4.40% to 4.50%	17½ Fluidounces	7.00%
	11½ "	10.00%
	8½ "	13.00%
	6½ "	16.00%
	3¾ "	20.00%
	1¼ "	25.00%

Table
For Preparing Bottom Milks from "Market" Milk as Delivered
to Consumer in Quart Bottles

Per Cent. Fat in Original Milk	Quantity of Upper Portion, or Top Milk, to be Taken Off and Rejected	Quantity of Bottom Milk to be Obtained	Per Cent. of Fat in Bottom Milk Obtained
3% to 3.20%	4 Fluidounces	28 Fluidounces	1.50%
"	2 "	30 "	2.00%
"	1 "	31 "	2.50%
3.40% to 3.60%	5 Fluidounces	27 Fluidounces	1.50%
"	3 "	29 "	2.00%
"	2 "	30 "	2.50%
"	1 "	31 "	3.00%
3.80% to 4.00%	5½ Fluidounces	26½ Fluidounces	1.50%
"	4 "	28 "	2.00%
"	3 "	29 "	2.50%
"	1½ "	30½ "	3.00%
4.15% to 4.30%	6 Fluidounces	26 Fluidounces	1.50%
"	4½ "	27½ "	2.00%
"	3½ "	28½ "	2.50%
"	2 "	30 "	3.00%
"	½ "	31½ "	3.80%
4.40% to 4.50%	6½ Fluidounces	25½ Fluidounces	1.50%
"	5 "	27 "	2.00%
"	3½ "	28½ "	2.50%
"	2½ "	29½ "	3.00%
"	1 "	31 "	3.80%

Table

**For Preparing Creams and Top Milks from Certified or Special
Dairy Milk, Bottled immediately after being Drawn, and
Delivered to Consumer in Quart Bottles**

The figures in the two following tables apply to milk that is cooled and bottled immediately after being drawn and that has stood in the bottles from 12 to 16 hours, — or until the cream line has become well defined.

Per Cent. Fat in Original Milk	Quantity of Top Milk to be Taken Off	Per Cent. of Fat in Top Milk Obtained
3.90% to 4.00%	17½ Fluidounces	7.00%
"	12 " "	10.00%
"	8¾ " "	13.00%
"	7¼ " "	16.00%
"	5¾ " "	20.00%
"	1 " "	25.00%
4.15% to 4.30%	18 Fluidounces	7.00%
"	12½ " "	10.00%
"	9 " "	13.00%
"	7¾ " "	16.00%
"	5¾ " "	20.00%
"	2 " "	25.00%
4.40% to 4.60%	19½ Fluidounces	7.00%
"	13½ " "	10.00%
"	9¾ " "	13.00%
"	8 " "	16.00%
"	6 " "	20.00%
"	2½ " "	25.00%
4.75% to 5.00%	22 Fluidounces	7.00%
"	14½ " "	10.00%
"	10½ " "	13.00%
"	8½ " "	16.00%
"	6¼ " "	20.00%
"	2¾ " "	25.00%

Table

**For Preparing Bottom Milks from Certified or Special Dairy Milk,
Bottled immediately after being Drawn, and Delivered
to Consumer in Quart Bottles**

Per Cent. Fat in Original Milk	Quantity of Upper Portion, or Top Milk, to be Taken Off and Rejected	Quantity of Bottom Milk to be Obtained	Per Cent. of Fat in Bottom Milk Obtained
3.90% to 4.00%			
"	4 Fluidounces	28 Fluidounces	1.50%
"	3 "	29 "	2.00%
"	2 "	30 "	2.50%
"	1½ "	30½ "	3.00%
4.15% to 4.30%			
"	4½ Fluidounces	27½ Fluidounces	1.50%
"	3½ "	28½ "	2.00%
"	2½ "	29½ "	2.50%
"	2 "	30 "	3.00%
"	½ "	31½ "	3.80%
4.40% to 4.60%			
"	4½ Fluidounces	27½ Fluidounces	1.50%
"	3½ "	28½ "	2.00%
"	3 "	29 "	2.50%
"	2 "	30 "	3.00%
"	1 "	31 "	3.80%
4.75% to 5.00%			
"	5½ Fluidounces	26½ Fluidounces	1.50%
"	4½ "	27½ "	2.00%
"	4 "	28 "	2.50%
"	3 "	29 "	3.00%
"	1½ "	30½ "	3.80%

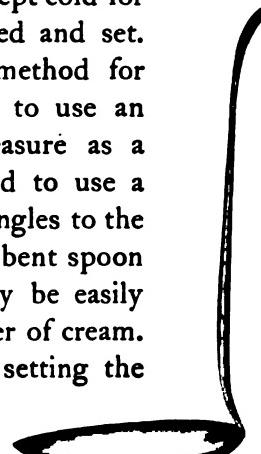
CREAM, TOP MILK AND BOTTOM MILK TABLES

The percentage of fat in top milk and cream made by gravity method is affected greatly by different conditions:

1. The quality of the milk.
2. The age of the milk.
3. Size and shape of the container.
4. Temperature while cream is rising.
5. Length of time set.

The fat rises more rapidly and completely in milk when it is cooled and set immediately after being drawn than it does in milk that has been kept cold for twenty-four hours and is then mixed and set. We have found that a practical method for obtaining a top milk or cream is to use an ordinary, straight-sided, quart measure as a container, for setting the milk, and to use a spoon, with the bowl bent at right angles to the handle, for the skimmer. With a bent spoon any quantity of milk or cream may be easily removed without disturbing the layer of cream. A shallow dish may be used for setting the milk if preferred.

In order to meet the different conditions which may arise we give the following tables, which give the



Bent Tablespoon for Skimming

CONTAINERS TO BE USED FOR
SETTING MILK



Tin Quart Milk Measure



Shallow, Tin, Milk or Pudding Pan
Capacity, 30 Fluidounces

temperature and the number of hours which a given quantity of milk should be set to give results desired. The temperature given is easily obtained in an ordinary refrigerator. If the refrigerator be too cold or below 55° F. the temperature may be adjusted by leaving its door open a little.

It is *important* that the temperature of the original milk should be brought to 55° or 60° F. before setting. The milk to be used may be placed in a larger vessel containing water of 60° F. and slowly stirred a few minutes until the temperature is raised or lowered as desired, then set according to the directions. If the directions are followed as given in the table, practically accurate and uniform results will be obtained.

In our laboratory we have devoted a great deal of time to an investigation of this subject, and in the tables we give the figures deduced from experimental work involving the use of over 1450 quarts of milk, and the making of nearly 1800 fat determinations.

HOW TO USE THE TABLE FOR TOP MILK OR CREAM

Let us assume that 2 oz. of a top milk containing 7% fat is wanted, and that the milk contains between 3.70% and 4% fat; turning to the table you find that the top 10½ oz. of milk after setting five hours gives top milk containing 7% fat.

Table

**For Obtaining Top Milks Containing from 3.7% to 13% Fat from
"Market" Milk**

% Fat in Original Milk	Temp. of Original Milk	Quantity to be Used	Container to be Used	Temp. of Refrigerator or Room	Number of Hours to be Set	Quantity to be Taken Off	% of Fat obtained in Top Milk
3%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	20 f. oz.	3.7%
"	"	"	"	"	5	7 f. oz.	7%
"	"	"	"	"	5	4 f. oz.	10%
"	"	"	"	"	5	2 $\frac{3}{4}$ f. oz.	13%
3.7% to 4%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	10 $\frac{1}{2}$ f. oz.	7%
"	"	"	"	"	5	6 $\frac{1}{4}$ f. oz.	10%
"	"	"	"	"	5	4 $\frac{1}{4}$ f. oz.	13%
4.6% to 4.8%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	19 f. oz.	7%
"	"	"	"	"	5	10 f. oz.	10%
"	"	"	"	"	5	7 f. oz.	13%

Table

**For Obtaining Creams Containing from 16% to 30% of Fat from
"Market" Milk**

% Fat in Original Milk	Temp. of Original Milk	Quantity to be Used	Container to be Used	Temp. of Refrigerator or Room	Number of Hours to be Set	Quantity to be Taken Off	% of Fat Obtained in Cream
3%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	Top 1 1/4 f. oz.	16%
	" "	30 f. oz.	Shallow, Tin, Milk, or Pudding Pan	"	5	Top 1 1/4 f. oz.	20%
	" "	"	"	"	8	Top 3/4 f. oz.	25%
3.7% to 4%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	Top 3 1/4 f. oz.	16%
	" "	"	"	"	5	Top 1 1/2 f. oz.	20%
	" "	30 f. oz.	Shallow, Tin, Milk, or Pudding Pan	"	5	Top 3/4 f. oz.	25%
	" "	"	"	"	8	Top 1/2 f. oz.	30%
4.6% to 4.8%	55° F to 60° F	32 f. oz.	Quart Milk Measure	55° F to 60° F	5	Top 5 1/4 f. oz.	16%
	" "	"	"	"	5	Top 3 f. oz.	20%
	" "	"	"	"	5	Top 1 f. oz.	25%

T a b l e
For Obtaining the Bottom Milks Required from "Market" Milk

% of Fat in Original Milk	Temp. of Original Milk	Quantity to be Used	Container to be Used	Temp. of Refriger- ator or Room	Num- ber of Hours to be Set	*Quantity of Upper Portion or Top Milk to be Skimmed off and Rejected	Quantity of Bottom Milk to be Obtained	% of Fat Obtained in Bottom Milk
3%	55° F to 60° F	30 f. oz.	Shallow, Tin, Milk, or Pudding Pan	55° F to 60° F	5	18 f. oz.	12 f. oz.	1.50%
"	"	"	"	"	5	2½ f. oz.	27½ f. oz.	2.00%
"	"	"	"	"	5	1 f. oz.	29 f. oz.	2.50%
3.7% to 4%	55° F to 60° F	30 f. oz.	Shallow, Tin, Milk, or Pudding Pan	55° F to 60° F	5	26 f. oz.	4 f. oz.	1.50%
"	"	"	"	"	5	15 f. oz.	15 f. oz.	2.00%
"	"	"	"	"	5	2½ f. oz.	27½ f. oz.	2.50%
"	"	"	"	"	5	1 f. oz.	29 f. oz.	3.00%

* It is perhaps unnecessary for us to say that, as a matter of economy, the top milks and creams obtained in the preparation of bottom milks need not necessarily be thrown away and wasted, but may be utilized in the household; the same holds true with reference to bottom milks obtained in the preparation of top milks and creams.

Analyses

Analyses

THE following analyses of Mellin's Food, Cow's Milk, Skimmed Milk, Bottom Milks, Top Milks, and Creams, and Whey, are those on which the computation of the formulas in "The Mellin's Food Method of Percentage Feeding" were based. These analyses were made by Mellin's Food Company's Chemist, Edward E. Babb, Ph. G.

Analysis of Mellin's Food

Fat	0.16
Proteids	10.35
Soluble Carbohydrates (no starch)	79.57
Salts	4.30
Water	5.62
		100.00

Mellin's Food is starch free.

The Carbohydrates are Maltose and Dextrin.

The weight of a level tablespoonful of Mellin's Food is 105 grains.

The weight of a level teaspoonful of Mellin's Food is 33 grains.

One level tablespoonful of Mellin's Food added to a 16-ounce mixture increases the percentage of

Proteids	0.14%
Carbohydrates	1.10%

Analyses

Analysis of Cow's Milk

Fat	3.70
Proteids	3.50
Milk Sugar	4.70
Ash70
Water	<u>87.40</u>
	100.00

Sp. Gravity taken as 1.03.

Analysis of Skimmed (Separated) Milk

Fat15
Proteids	3.63
Milk Sugar	4.87
Ash73
Water	<u>90.62</u>
	100.00

Sp. Gravity taken as 1.035.

Analysis of Bottom Milk Containing 1.50% Fat

Fat	1.50
Proteids	3.58
Milk Sugar	4.81
Ash72
Water	<u>89.39</u>
	100.00

Sp. Gravity taken as 1.033.

Analyses

Analysis of Bottom Milk Containing 2% Fat

Fat	2.00
Proteids	3.56
Milk Sugar	4.78
Ash72
Water	<u>88.94</u>
						100.00

Sp. Gravity taken as 1.032.

Analysis of Bottom Milk Containing 2.50% Fat

Fat	2.50
Proteids	3.54
Milk Sugar	4.76
Ash71
Water	<u>88.49</u>
						100.00

Sp. Gravity taken as 1.032.

Analysis of Bottom Milk Containing 3% Fat

Fat	3.00
Proteids	3.53
Milk Sugar	4.73
Ash70
Water	<u>88.04</u>
						100.00

Sp. Gravity taken as 1.031.

Analyses

Analysis of Top Milk Containing 7% Fat

Fat	7.00
Proteids	3.38
Milk Sugar	4.54
Ash68
Water	<u>84.40</u>
						100.00

Sp. Gravity taken as 1.026.

Analysis of Top Milk Containing 10% Fat

Fat	10.00
Proteids	3.27
Milk Sugar	4.40
Ash65
Water	<u>81.68</u>
						100.00

Sp. Gravity taken as 1.023.

Analysis of Top Milk Containing 13% Fat

Fat	13.00
Proteids	3.16
Milk Sugar	4.25
Ash63
Water	<u>78.96</u>
						100.00

Sp. Gravity taken as 1.02.

Analyses

Analysis of Top Milk Containing 16% Fat

Fat	16.00
Proteids	3.05
Milk Sugar	4.10
Ash61
Water	<u>76.24</u>
						100.00

Sp. Gravity taken as 1.01.

Analysis of Cream Containing 20% Fat

Fat	20.00
Proteids	2.91
Milk Sugar	3.90
Ash58
Water	<u>72.61</u>
						100.00

Sp. Gravity taken as 1.008.

Analysis of Cream Containing 25% Fat

Fat	25.00
Proteids	2.73
Milk Sugar	3.66
Ash54
Water	<u>68.07</u>
						100.00

Sp. Gravity taken as 1.002.

Analyses

Analysis of Cream Containing 30% Fat

Fat	30.00
Proteids	2.54
Milk Sugar	3.42
Ash51
Water	<u>63.53</u>
						<u>100.00</u>

Sp. Gravity taken as 0.996.

Analysis of Cream Containing 35% Fat

Fat	35.00
Proteids	2.36
Milk Sugar	3.18
Ash47
Water	<u>58.99</u>
						<u>100.00</u>

Sp. Gravity taken as .98.

Analysis of Cream Containing 40% Fat

Fat	40.00
Proteids	2.18
Milk Sugar	2.93
Ash44
Water	<u>54.45</u>
						<u>100.00</u>

Sp. Gravity taken as 0.966.

Analyses

Analysis of Cream Containing 45% Fat

Fat	45.00
Proteids	2.00
Milk Sugar	2.68
Ash40
Water	<u>49.92</u>
						100.00

Sp. Gravity taken as .95.

Analysis of Cream Containing 50% Fat

Fat	50.00
Proteids	1.82
Milk Sugar	2.44
Ash36
Water	<u>45.38</u>
						100.00

Sp. Gravity taken as .947.

Analysis of Cream Containing 55% Fat

Fat	55.00
Proteids	1.64
Milk Sugar	2.20
Ash32
Water	<u>40.84</u>
						100.00

Sp. Gravity taken as .945.

Analyses

Analysis of Whey

In the calculation of formulas in "The Mellin's Food Method of Percentage Feeding," the analysis of Whey used, given below, was taken from Bulletin No. 28, of the U. S. Department of Agriculture, Revised Edition, Office of Experiment Stations, page 55.

Fat30
Proteids	1.00
Carbohydrates	5.00
Salts70
Water	<u>93.00</u>
						<u>100.00</u>

PREPARATION OF WHEY

A given quantity of milk will yield about three-fourths of its volume of whey.

Put a quantity of cold milk, depending upon the amount of whey required, into a suitable vessel—a saucepan or other small pan answers the purpose well—and add to it liquid rennet or essence of pepsin in the proportion of two teaspoonfuls of liquid rennet or essence of pepsin to one pint of milk. Mix by stirring gently with a spoon and then warm to about 100° F., not over 104° F., and keep at this temperature until coagulation occurs. This is easily done by setting milk in a pan or vessel of water, keeping the water at a temperature of about 105° F. After coagulation has taken place, break the curd up into small pieces with a fork, and keep the mixture warm for a little while longer until the curds have shrunken somewhat, as the yield of whey is thereby increased appreciably and the straining facilitated. Prepare a strainer by laying one or two thicknesses of muslin or cheese-cloth, which has previously been washed in boiling water and dried, across a funnel or colander; transfer the curd and whey mixture to the strainer and collect the filtered liquid or whey. It is best not to use any pressure or squeezing in straining; the passage of the whey through the strainer is aided con-

siderably by raising first one side and then another of the strainer cloth from its support occasionally. The whey thus prepared is ready for use if milk is not to be added. If milk or cream is to be added to the whey, the whey must first be heated to a temperature of 65° C. or 149° F. for a few minutes, at which temperature the milk curdling ferment in the rennet extract or essence of pepsin is "killed" or rendered inactive; otherwise the whey would coagulate the casein of the milk or cream. It is very important, however, that this temperature be not exceeded very much, as incipient coagulation of lactalbumin begins at about 70° C. or 158° F.

It may be added that skimmed milk, if fresh, or milk from which top milk has been prepared, answers just as well for making whey as whole milk and, for economical reasons, is to be preferred.

GENERAL REMARKS ON THE USE OF MELLIN'S FOOD

Mellin's Food is a dry, soluble extract made from wheat and barley malt, and consists of maltose, dextrin, proteids, and salts. Mellin's Food is entirely free from unconverted starch and cane sugar.

Mellin's Food is a preparation for the modification of fresh cow's milk.

The potassium salts of Mellin's Food furnish alkaline constituents similar to those found in human milk, and physiologically suited for infantile digestion.

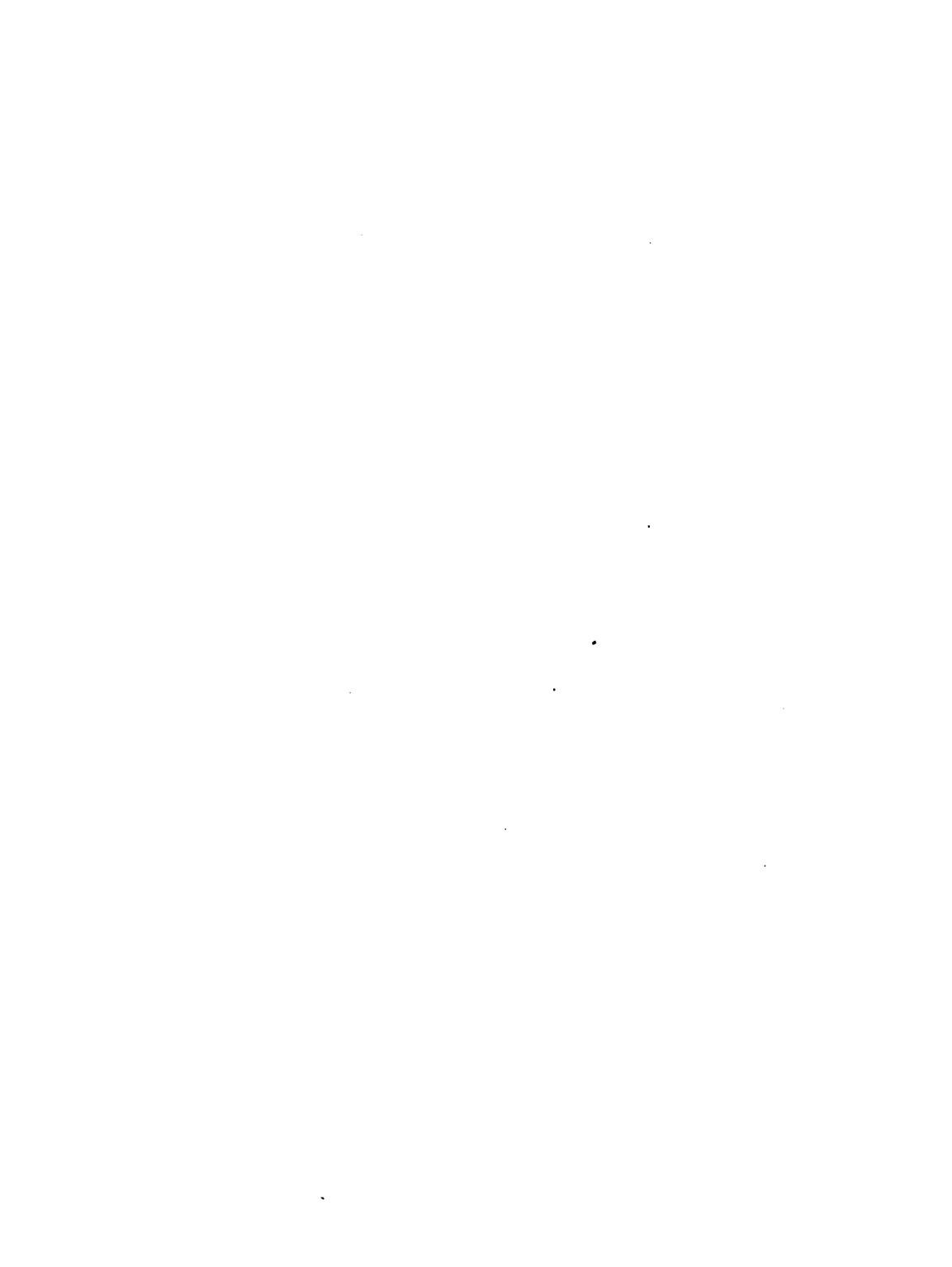
There are many reasons to sustain our belief that the carbohydrates, maltose and dextrin, of Mellin's Food are preferable to other carbohydrates for use in modifying cow's milk.

We advise that all the mixtures of Mellin's Food and milk should stand at least two hours before using. The reason for this is, that the Mellin's Food acts on the milk and softens the casein, so that when it is coagulated in the stomach, the curds are light and flocculent and easily digestible. The physician will obtain excellent results if this rule is observed.

MELLIN'S FOOD COMPANY
BOSTON, MASS.

The following publications are issued by the Mellin's Food Company of North America. Copies will be sent to any physician free, on request:

- The Mellin's Food Method of Percentage Feeding**
- The Home Modification of Cow's Milk**
- Formula Booklet**
- The Care and Feeding of Infants**
- Diet after Weaning**
- Weight Chart**







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